THE COLLECTION

Premium
Swiss
Quality

V-ZUG Domestic Appliances the
The Swiss natural wonder you can

Pride of Switzerland
enjoy in your kitchen.

Con

tents

For more detailed installation information please go to www.vzug.com
This brochure is subject to technical alterations, mistakes, printing errors and supply.

V-ZUG contents

V-ZUG Ltd.	**6–13**
V-ZUG company portrait	6–12
Design	13
Steamers	**14–23**
Steamers	14–20
Steamer product details	21–23
Ovens, Microwaves, Coffee-Centers	**24–43**
Ovens	24–31
Oven product details	32–35
Microwaves	36–37
Microwave product details	38–39
Coffee-Centres	40–41
Coffee-Centers product details	42
System and warming drawer product details	43
Designer hoods, Hobs	**44–63**
Designer hoods	44–47
Designer hood product details	48–53
Hobs	54–55
Hob product details	56–63
Dishwashers	**64–71**
Dishwashers	64–69
Dishwasher product details	70–71
Refrigerators	**72–75**
Refrigerators	72–73
Winecooler product details	74
Laundry	**76–87**
Washing machines	76–81
Washing machine product details	82–83
Tumble dryers	84–85
Tumble dryer product details	86–87

The sign of Swiss

superior quality

Dear customers,
Do you wear a Swiss watch with pride? Then premium Swiss quality in your home will be just as attractive to you. You cannot wear high quality V-ZUG appliances on your wrist but they will shine in your kitchen – with captivating elegance, world innovations and the most careful manufacturing. It is no wonder V-ZUG has become an international premium brand. And just in case some of the pictures in this brochure inspire you to a visit to Switzerland as well, a very warm welcome to V-ZUG in the heart of Switzerland!

Dr. Jürg Werner
Chief Executive Officer V-ZUG Ltd.

Innovative

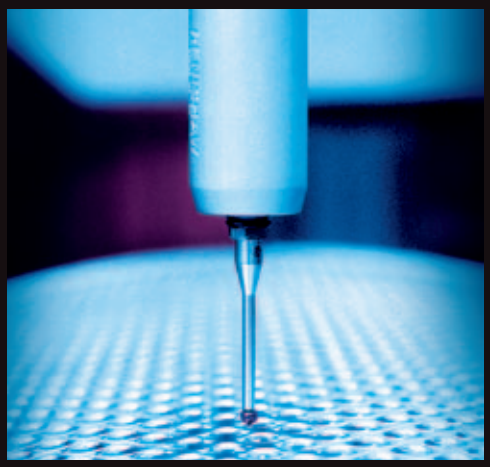
power

Innovative power is the cornerstone of an industrial business. That is why V-ZUG has been investing significant amounts in research and development from the beginning. The result is innovations (often world firsts) which convince on a technical and aesthetic level and whose refinements and simplifications appeal to both cooking professionals and those who just cook for the love of it.

V-ZUG has been writing household history since 1887

Since 1887 V-ZUG has steadily growed and adopted its infrastructure:

1887 Foundation Metallwarenfabrik ZUG
1913 Foundation Verzinkerei ZUG
1976 Consolidation of metal working factory and galvanising plant to become full range manufacturer
1981 Naming to V-ZUG Ltd.
1988 Opening of the first ZUGORAMA worldwide, now total 10 in Switzerland
2009 Opening of the first ZUGORAMA abroad, namely in Brisbane, Australia
2010 Opening of ZUGgate



When necessary, V-ZUG even uses precious stones in the production process

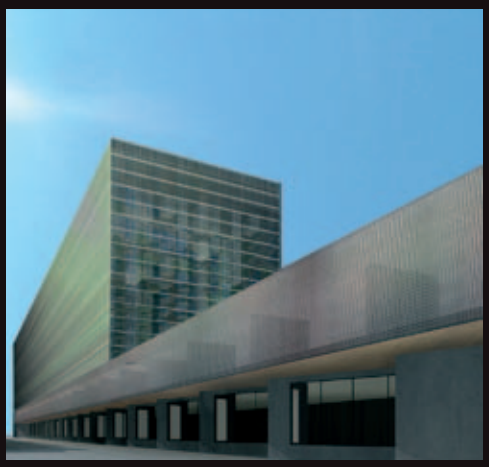
Superior innovative power together with premium Swiss quality – that's V-ZUG! For decades we have rigorously maintained that proverbial Swiss quality. In the picture above, for example, you can see the ruby tip of a highly sensitive measuring stylus controls the size, form and position of the holes in our unique Gentle Drum. For the most discerning customers in the world V-Zug is the brand of choice and preference.

With V-ZUG you belong to a privileged club of people who enjoy the very best in all spheres of their lives

Whether it is cooking, washing the dishes or doing the laundry, with V-ZUG's many world firsts you enjoy not only the benefits of using them but also an appealing feeling of exclusivity. We patent and legally protect our innovations – and only these innovations provide the highest level of precision.

We think about the future

What will nature look like to your grandchildren and great-grandchildren? We can demonstrate V-ZUG's environmental credentials with tangible facts. We have been ISO 14001 certified for many years. The energy used to manufacture each appliance has been halved in recent years. In Switzerland V-ZUG is the leading partner of the Minergy (minimum energy) association. Our appliances are almost exclusively to be found in the most energy efficient classes. And the Adora TSL WP heat pump dryer was recently named Europe's most energy efficient dryer (according to Euro-TopTen).



An imposing symbol for the future

Another visible symbol for V-ZUG is the new logistics centre. Every detail of this monumental building is designed according to the latest knowledge and it is almost self-sufficient when it comes to energy. The latest solar panels and recuperator motors produce practically the same amount of energy as the building itself consumes.

Long live longevity!

We have known for generations that kitchen and laundry appliances need to be able to withstand a few things. That is why V-ZUG has long been synonymous with robustness and longevity. If it comes from V-ZUG it runs absolutely reliably thanks to high quality materials, the most modern manufacturing methods and a highly skilled workforce.

V-ZUG appliances are as good as they look

V-ZUG has always understood that design means more than just looking good. For us, design is the art of combining function and aesthetics.

A good design can certainly mean love at first sight – but that love must also withstand a second look. At that second look, when you are using your V-ZUG appliances, you will appreciate, among other things, the ergonomics of their operation. Our design philosophy has already brought us renowned international prizes, and this same philosophy has been applied in the development of the irresistibly elegant new FutureLine. It captivates with its clear, superior lines and covers the whole kitchen range. The individual appliances are designed to co-ordinate with each other and create a polished unity in your kitchen.

Take the

lead

Win rather than just keep up – that has always been V-ZUG's motto. Our will to win and our know-how manifests itself in V-ZUG's discovery of the world's first Combi-Steam Oven. The most precious thing we have is our health and the famous saying 'You are what you eat' is even more true when you experience food cooked in one of our outstanding steam and oven combination appliances. With a steamer you now have the best conditions for cooking balanced, healthy meals with pleasure. No other cooking method is as good for you as the pressure-less steam cooker. This is the optimal way to retain vitamins and minerals during the cooking process and you can benefit from up to 22 % higher vitamin content and up to 36 % less fat.

World first GourmetSteam – superb meals at the touch of a button

With the GourmetSteam programme you can bring the ability of a master chef into your home. Several dozen recipes from top chefs are programmed into the Combi-Steam XSL/SL. Choose one, press the corresponding key and the appliance makes it just like a Michelin star chef would in his kitchen. So we can give you guaranteed success that will turn even novices into cooking fans. Practice makes perfect? Forget it. V-ZUG technology makes it perfect for you.

BakeOmatic – automatic success for your own creations, new ideas or recipe book menus

With the new V-ZUG BakeOmatic there is no need to manually enter time, temperature, operating mode or weight. Whether it is a menu planned out for your invited guests or meals spontaneously put together from the garden, refrigerator or larder, the BakeOmatic always helps you to an excellent result easily, quickly and reliably. So even less practiced cooks can find their way to their guests' food-loving hearts right away.

Patented SoftRoasting programme – tender meat exactly when you want it

When are you ever as relaxed and calm as your guests before dinner? When you use our clever soft roasting programme. This V-ZUG innovation automatically and dynamically controls the core temperature. Whatever its shape, composition and weight, the meat is ready to serve exactly at the desired time. The combination of a patented food probe and V-ZUG's legendary commitment to precision means that you can specify to within 1 degrees exactly how you want your meat to be cooked. This means there is no guess work involved just the knowledge that the joint will be cooked to your specific preference.

With the Professional Baking programme you can enjoy results as good as you would get at your favourite bakery

The professional baking operating mode is a combination of steam and hot air. The dough rises beautifully and your bread develops an appetising, gleaming crust. It is wonderfully light and stays fresher longer too. This sophisticated operating mode is perfectly suited to baking products containing yeast like bread and rolls and enables you to make extra airy puff pastries.

The regeneration programme for pre-prepared meals and convenience foods

With a special combination of steam and hot air, called Regeneration, you can warm up pre-prepared meals and convenience foods at the touch of a button without losing quality or moisture and bring it to the table as if it were freshly made. Dishes can be regenerated on several shelves at the same time without covering them. This programme removes the need for a microwave in the kitchen and ensures much more healthy and tasty results.

With the exclusive operating modes Hot Air and Hot Air – Humid, you can bake on two shelves simultaneously

Whether it is two trays of biscuits, fruit flans, quiches or gratins, thanks to the optimal circulation of hot air and the cooking space ventilation you will always have perfect baking and cooking results. The Hot Air – Humid operating mode is particularly suited to gratins and soufflés. They cook faster and do not dry out.

Enjoy your meal

The Combair-Steam S is by far the greatest Steam oven of its class. Thanks to its large 56 litre volume, you can now steam and bake on up to 4 levels at the same time. With its comprehensive steam programmes, real Hot Air and the large grill, this is the perfect appliance for cooking turkey.

Electronic Steam System with external boiler

In V-ZUG's leading steamer technology, water from the fresh water container is taken to the boiler to create steam on demand. After the cooking process the water is pumped back into the water holder so stale water cannot collect either in the cooking space or in the water pipes. Some more key strengths: fast, precise change of climate for outstanding results; finely controlled, efficient steam creation; needs-driven consumption of water and energy.

V-ZUG makes steam for cleaning too

V-ZUG steamers do not need cold or hot water in their cooking space. Thanks to the external boiler only pure, limescale-free steam enters the cooking space which means no unsightly limescale deposits are allowed to develop. The smooth, obstacle free surface is easy to clean – because V-ZUG thinks about the future. Only when your appliance is as easy to clean as the V-ZUG steamer will you be inspired. And the fact the new all-glass inner door is also particularly easy to clean will only add to your satisfaction. There are no corners or grooves to bother you.

Automatic panel flap at a touch of a button

The Combi-Steam XSL's new water tank is elegant and designed to fit behind the control panel. This enables the enormous stainless steel cooking oven with a 51 litre capacity. At the touch of a button, the panel flap opens smoothly, which allows you to refill the water without opening the appliance door. In the user preferences it can be set to open automatically on demand when there is a shortage of water.

Product comparison Steamers

	Combair-Steam S	Combi-Steam XSL	Combi-Steam SL	Steam S
Height in cm	60	45	38	38
Cooking space volume in litres	56	51	34	36
Exclusive features				
Electronic Steam System	✓	✓	✓	✓
Smooth cooking space surface	✓	✓	✓	✓
Climate Control System		✓	✓	
Food probe	✓	✓	✓	
120 pre-programmed recipes		✓	✓	
Operating modes				
Steaming 30 - 100 °C	✓	✓	✓	40 - 100 °C
Regeneration	✓	✓	✓	✓
Professional baking	✓	✓	✓	
Hot Air to 230 °	✓	✓	✓	
Hot Air and steaming	✓	✓	✓	
Hot Air - Humid	✓	✓	✓	
Automatic SoftRoasting	✓	✓	✓	
Top/bottom heat to 230 °	✓			
PizzaPlus	✓			
Grill with 1100 cm^2 cooking space	✓			
Keep-warm setting		✓	✓	
GourmetSteam		✓	✓	
BakeOmatic		✓	✓	
Display/Use				
Clock and timer	✓	✓	✓	✓
Programmable switch on/ off	✓	✓	✓	✓
Electr. temperature control	✓	✓	✓	✓
Fully electronic control	✓	✓	✓	✓
Separate light switch	✓	✓	✓	
Auto. recommended temperature	✓	✓	✓	
Digital residual heat display	✓	✓	✓	
Plain text display		✓	✓	
Care				
User-operated de-scaling	✓	✓	✓	✓
Double enamel cooking space	✓			
Stainless steel cooking space		✓	✓	✓
Environment				
Automatic energy-saving standby (0 Watt)	✓	✓	✓	✓
Energy efficiency A/TOPECO	✓	✓	✓	
Features supplied				
Perforated cooking tray	✓	✓	✓	✓
Stainless steel tray	✓	✓	✓	✓
Recipe book	✓	✓	✓	✓
System and warming drawers (available as an accessory)	✓	✓	✓	✓
Grating	✓	✓	✓	
Roller runner (available as an accessory)	✓	✓	✓	
Baking tray	✓	✓		
Technical information				
Max. rated power/total connected load	3,7 kW	3,7 kW	3,5 kW	2,3 kW
Electrical connections	230 V	230 V	230 V	230 V
Fuse protection	16 A	16 A	16 A	10 A

Steamers

Combair-Steam S

FutureLine-Design
– Black Glass (CS-SZ/60)

Practical features
– 4 exclusive Steamer operating modes
– 6 conventional oven operating modes

Exclusive Features
– Regeneration
– Professional baking
– Real Hot Air – Humid
– SoftRoasting

Sophisticated technology
– Electronic Steam System with external boiler
– Water holder for approx 2 hours of steaming (100 °C)
– 0 Watt standby
– Mirrored triple Black Glass door
– Automatic altitude adjustment
– Climate Control System

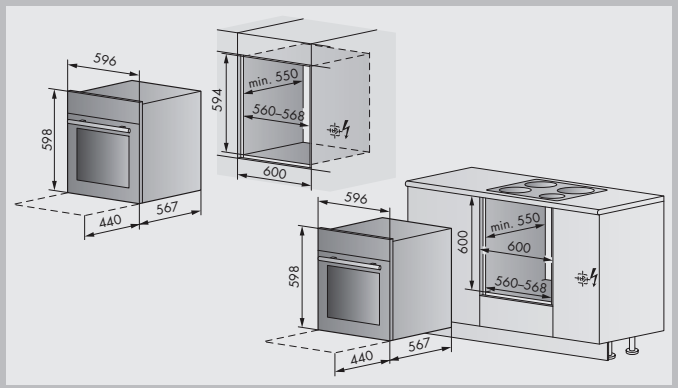
Combi-Steam XSL

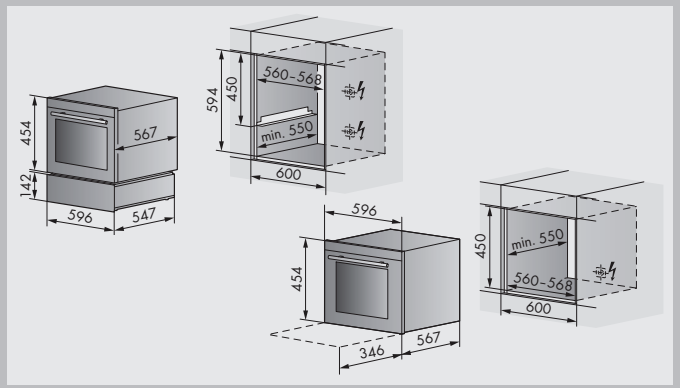
FutureLine-Design
– Black Glass (CST-XSLZ/60)

Practical features
– 5 exclusive Steamer operating modes
– 5 conventional oven operating modes
– 55 exclusive GourmetSteam programmes
– 65 automatic programmes

Exclusive Features
– Regeneration
– Professional baking
– Real Hot Air – Humid
– SoftRoasting
– GourmetSteam
– BakeOmatic

Sophisticated technology
– Electronic Steam System with external boiler
– Water holder for approx 2 hours of steaming (100 °C)
– 0 Watt standby
– Mirrored triple Black Glass door
– Automatic altitude adjustment
– Climate Control System





Combi-Steam SL

FutureLine-Design
– Black Glass (CST-SLZ/60)

Practical features
– 5 exclusive Steamer operating modes
– 5 conventional oven operating modes
– 55 exclusive GourmetSteam programmes
– 65 automatic programmes

Exclusive Features
– Regeneration
– Professional baking
– Real Hot Air – Humid
– SoftRoasting
– GourmetSteam
– BakeOmatic

Sophisticated technology
– Electronic Steam System with external boiler
– Water holder for approx 2 hours of steaming (100 °C)
– 0 Watt standby
– Mirrored triple Black Glass door
– Automatic altitude adjustment
– Climate Control System

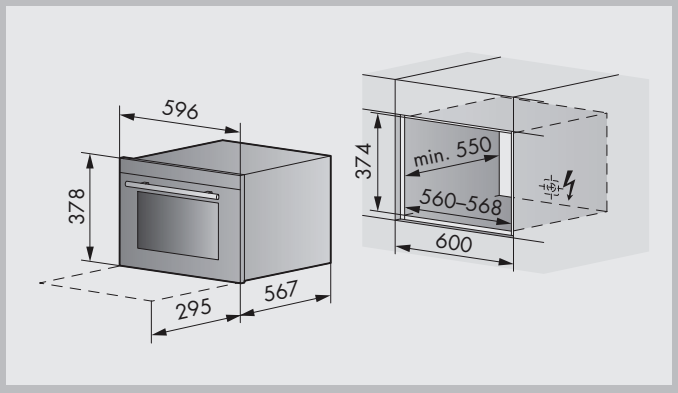
Steam S

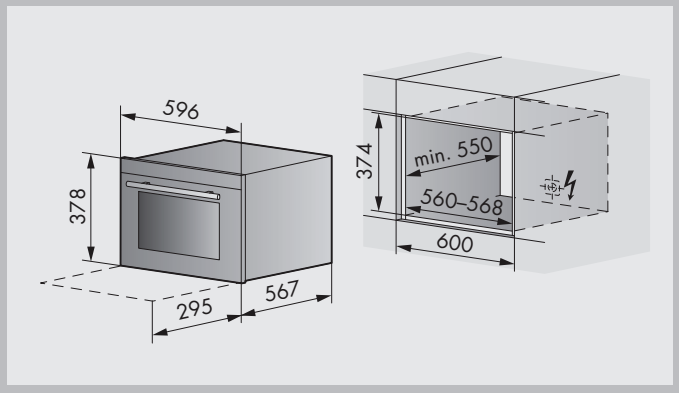
FutureLine-Design
– Black Glass (ST-SZ/60)

Practical features
– 4 steam levels

Exclusive Features
– Regeneration

Sophisticated technology
– Electronic Steam System with external boiler
– Water holder for approx 2 hours of steaming (100 °C)
– 0 Watt standby
– Mirrored double Black Glass door
– Automatic altitude adjustment





The will to

Ovens
Microwaves
Coffee-Centers
Warming drawers

win

Things that are important to everyone should be easy for everyone. An ambitious and worthy target – and V-ZUG has achieved it in the fields of cooking and baking. With the power of innovation and the will to win. Even novice cooks can now transform their own four walls into a gourmet restaurant, a village bakery, a cafeteria or pizzeria according to their fancy.

BakeOmatic – automatic success with your own creations, new ideas or recipe book menus

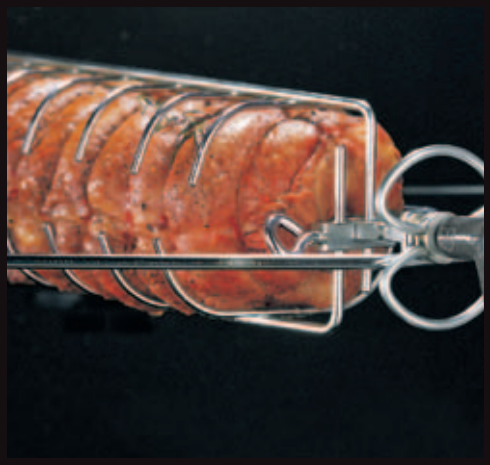
With the new V-ZUG BakeOmatic there is no need to manually enter time, temperature, operating mode or weight. Whether it is a planned-out menu for your guests or meals spontaneously put together from the garden, refrigerator or larder, the BakeOmatic setting always helps you to an excellent result easily, quickly and reliably. So even less practiced cooks can win a place in their guests' food-loving hearts right away.

Patented SoftRoasting programme – tender meat exactly when you want it

When are you ever as relaxed and calm as your guests before dinner? When you use our clever soft roasting programme. This V-ZUG innovation automatically and dynamically controls the core temperature. Whatever its shape, composition and weight, the meat is ready to serve exactly at the desired time.

More than 50 international recipes can be called up at the touch of a button with GourmetSteam

What do we particularly enjoy in exclusive restaurants? Simply being able to choose from 50 wonderful specialities. The recipes always succeed. They can be prepared in the morning and are ready to serve exactly at the desired time thanks to the delayed start option. Have fun trying them out and discovering just how good they are!



Our exclusive food probe with rotisserie spit guarantees success with meat dishes

The food probe measures the desired core temperature in your piece of meat to the degree, with the temperature shown in the display and constantly electronically monitored. At all times you can check whether the roast is ready at the core temperature you have selected. The patented food probe makes this possible even when a piece of meat is on the rotisserie.

PizzaPlus for Italian restaurantstyle pizza

Thanks to the genuine hot air, combined with bottom heat, the base of the pizza, quiche or fruit flan becomes beautifully crisp

Bake on several shelves simultaneously with the Real Hot Air operating mode

With this operating mode you can bake on up to three shelves at the same time. The optimised hot air circulation ensures perfect, appetising baking results. The exclusive operating mode Hot Air – Humid is particularly suited to gratins and soufflés. They are ready faster and do not dry out.

The roller runner is secure and comfortable

With the roller runner you can take up to three baking trays out of the cooking space securely and comfortably. It is particularly practical for basting meat or for removing the baking trays.

New Keep-warm and Platewarming setting

Meals can be kept warm in the oven for up to 1½ hours without cooking further or drying out. Second helpings will taste as if they had been freshly prepared. Heated crockery for the perfect dinner? The new Plate-warming setting can oblige.

Triple glazing keeps the front cool

V-ZUG helps keep your kitchen cool. The whole oven range is equipped with heat-reflective, triple-glazed mirrored glass doors. The door's special construction and ventilation prevents curious children from burning their hands. At an average room temperature of 25 °C and a cooking space temperature of 180 °C, running the Hot Air function for an hour gives an external temperature of only 31 °C at the centre of the door.

V-ZUG TopClean means residues hardly ever stick

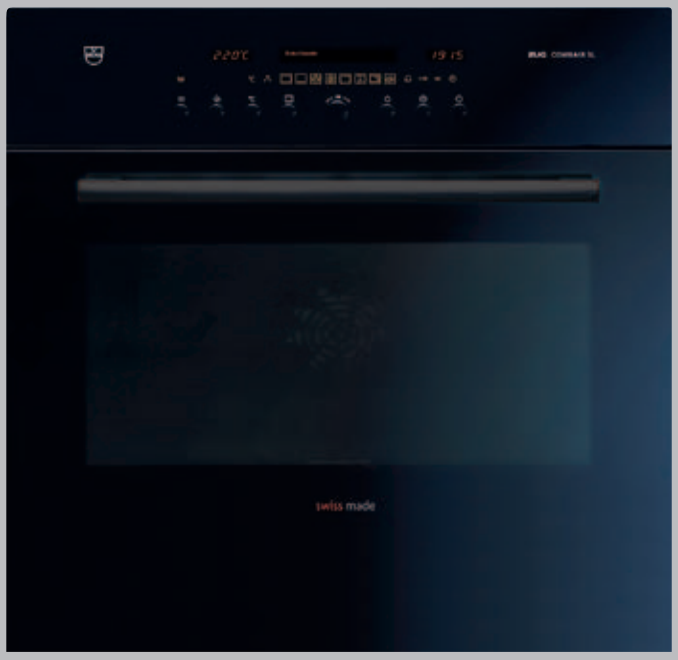
The high-tech solution in cleaning assistance. To make the cleaning of the cooking space and baking trays even easier, the enamel has a specially developed coating with outstanding non-stick properties.

The plain text display can take you through the cooking programmes

With the ingenious plain text display, using the Combair SL and XSL is child's play. The display always shows what step you could take next, making operating it fun and an interesting interactive experience.

Product comparison Ovens

	Combair SL	Combair XSL	Combair XSE	Combair SE	Hotair SL
Height in cm	60	45	45	60	38
Cooking space volume in litres	68	50	50	68	39
Exclusive features					
Climate Control System	✓	✓			
Food probe with rotisserie spit	✓				
69 pre-programmed recipes	✓	✓			
Operating modes					
Hot Air to	250 °C	250 °C	250 °C	250 °C	250 °C
Hot Air – Humid	✓	✓	✓	✓	✓
Hot Air/Grill	✓	✓	✓	✓	✓
Large grill	✓	✓	✓	✓	✓
PizzaPlus	✓	✓	✓	✓	
Bottom heat	✓	✓	✓	✓	
Top/bottom heat from 30 °C to	280 °C	280 °C	280 °C	280 °C	
Top/bottom heat Humid	✓	✓			
Keep-warm setting	✓				
Automatic SoftRoasting	✓	✓			
BakeOmatic	✓	✓			
Display/Use					
Clock and timer	✓	✓	✓	✓	✓
Programmable switch on/off	✓	✓	✓	✓	✓
Electr. temperature control	✓	✓	✓	✓	✓
Fully electronic control	✓	✓	✓	✓	✓
Separate light switch	✓	✓	✓	✓	✓
Auto. recommended temperature	✓	✓	✓	✓	✓
Digital residual heat display	✓	✓	✓	✓	✓
Plain text display	✓	✓			
Care					
Diamond-glazed enamel cooking space					
TopClean cooking space	✓	✓	✓	✓	✓
Pyrolytic self-cleaning					
Environment					
Automatic energy-saving standby (0 Watt)	✓	✓	✓	✓	✓
Energy efficiency A/TOP ECO	✓	✓	✓	✓	✓
Features supplied					
Grating	✓	✓	✓	✓	✓
Baking tray	✓	✓	✓	✓	✓
Roller runner (available as an accessory)	✓	✓	✓	✓	✓
System and warming drawers (available as accessories)	✓	✓	✓	✓	✓
Recipe book	✓	✓			
Technical information					
Max. rated power/ total connected load	3.4 kW	3.4 kW	3.4 kW	3.4 kW	2.3 kW
Electrical connections	230 V	230 V	230 V	230 V	230 V
Fuse protection	16 A	16 A	16 A	16 A	10 A



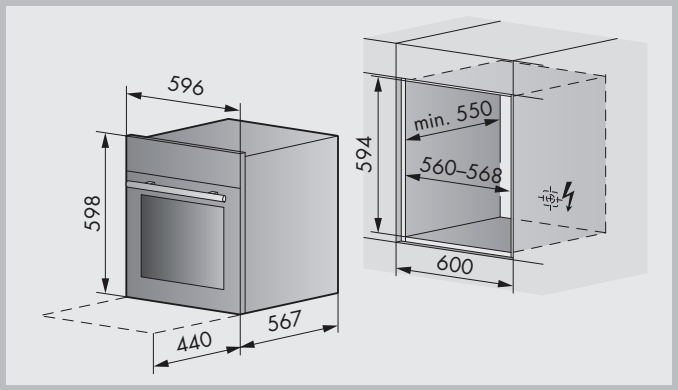
Combair SL

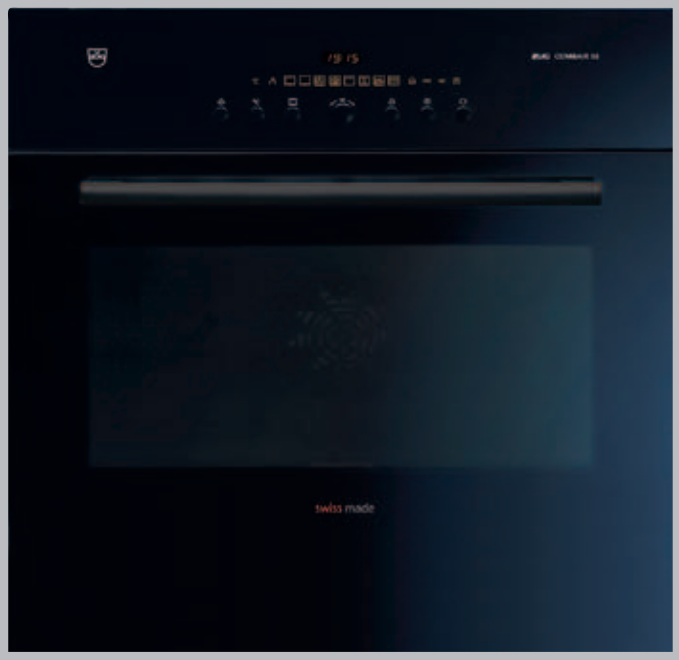
FutureLine-Design
– Black Glass (BC-SLZ/60)

Practical features
– 11 operating modes
– 69 automatic programmes with recipe book

Exclusive features
– Real Hot Air – Humid
– PizzaPlus
– Keep-warm setting
– SoftRoasting
– BakeOmatic

Sophisticated technology
– Rapid heating
– 0 Watt standby
– Mirrored triple Black Glass door
– 68 litre cooking space
– Climate Control System
– Food probe with rotisserie spit





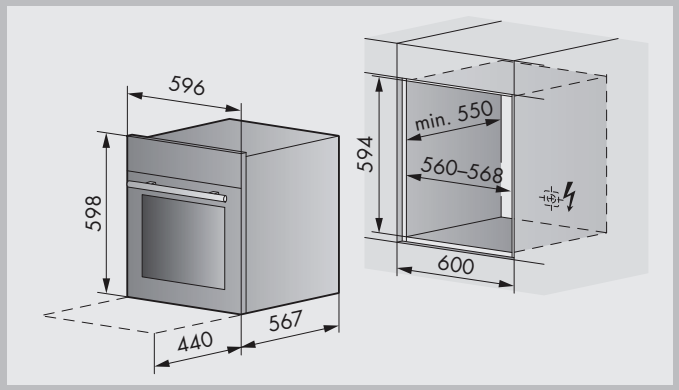
Combair SE

FutureLine-Design
– Black Glass (BC-SEZ/60)

Practical features
– 7 operating modes

Exclusive features
– Real Hot Air – Humid
– PizzaPlus

Sophisticated technology
– Rapid heating
– 0 Watt standby
– Mirrored triple Black Glass door
– 68 litre cooking space



Ovens

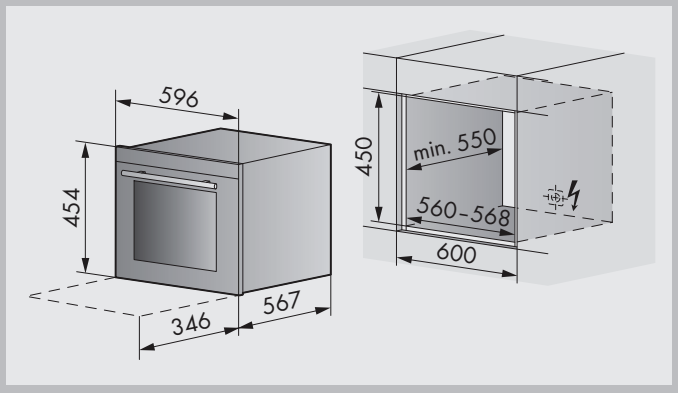
Combair XSL

FutureLine-Design
– Black Glass (BC-XSLZ/60)

Practical features
– 11 operating modes
– 69 automatic programmes with recipe book

Exclusive features
– Real Hot Air – Humid
– PizzaPlus
– Keep-warm setting
– SoftRoasting
– BakeOmatic

Sophisticated technology
– Rapid heating
– 0 Watt standby
– Mirrored triple Black Glass door
– 50 litre cooking space
– Climate Control System



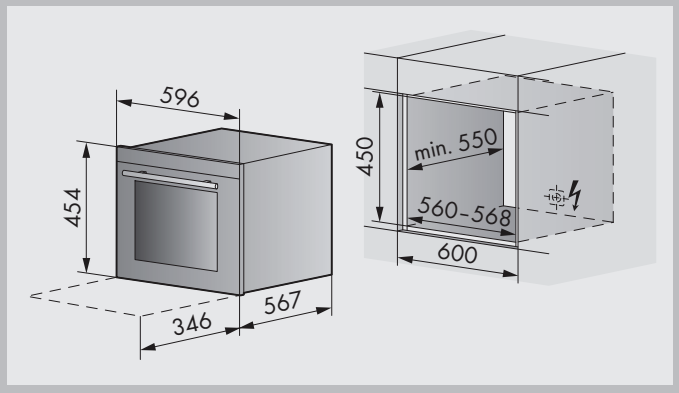
Combair XSE

FutureLine-Design
– Black Glass (BC-XSEZ/60)

Practical features
– 7 operating modes

Exclusive features
– Real Hot Air – Humid
– PizzaPlus

Sophisticated technology
– Rapid heating
– 0 Watt standby
– Mirrored triple Black Glass door
– 50 litre cooking space



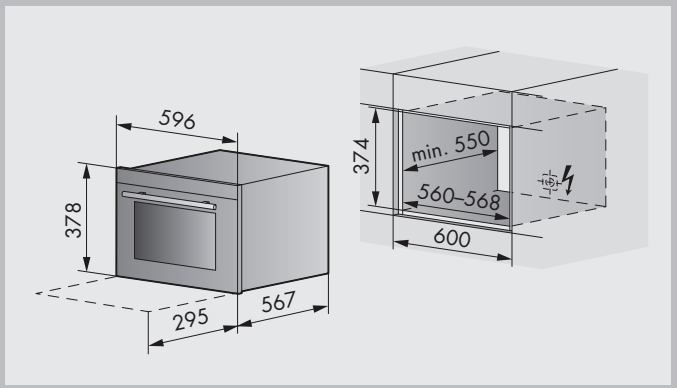
Hotair SL

FutureLine-Design
– Black Glass (BH-SLZ/60)

Practical features
– 4 operating modes

Exclusive features
– Real Hot Air

Sophisticated technology
– Rapid heating
– Fully electronic operation
– 0 Watt standby
– Mirrored triple Black Glass door



V-ZUG microwaves' inverter technology protects your food

Our exclusive inverter technology provides the required amount of power continually, meaning the V-ZUG microwave oven Miwell SL Energie saves time and is as gentle as possible with your food.

CombiCrunch and Hot Air for those crispy golden brown dishes

This operating mode combines microwave and grill. The CombiCrunch plate means pizzas and pastries are golden brown on top and perfectly crispy underneath. Together with Hot Air the Miwel-Combi SL is the exclusive all-in-one appliance for cooking and baking.

The Power & Favourite key – your favourite setting at one touch

Your favourite setting which you use every day, maybe for warming up your regular morning cup of milk, can be saved and started with a single touch to make your life even easier.

PerfectDefrost for food thawing

The excellent automatic programmes carefully thaw your food. Just choose the desired food type (meat, poultry, fish, vegetables or bread) and its weight, and the programme does the rest.

Microwaves

NEW

Miwell Combi XSL

FutureLine-Design
- Black Glass (MWC-XSL/60)

Practical features
- Microwave function
- CombiCrunch programme for crispy dishes
- Grill function
- PerfectDefrost for gentle thawing
- Power&Favourite function for your favourite programmes
- Real hotair
- 31 automatic programs

Exclusive features
- 40 litre stainless steel cooking space
- Fully electronic operation with sensor keys
- Clock and timer
- Programmable switch on/off
- Automatic setting suggestions
- Light can be switched on independently
- Overheating protection

Sophisticated technology
- 18 microwave levels
  (50–900 Watts, in intervals of 50 Watts)
- 3-D input
- 1600 Watts grill
- Inverter technology for gentle cooking

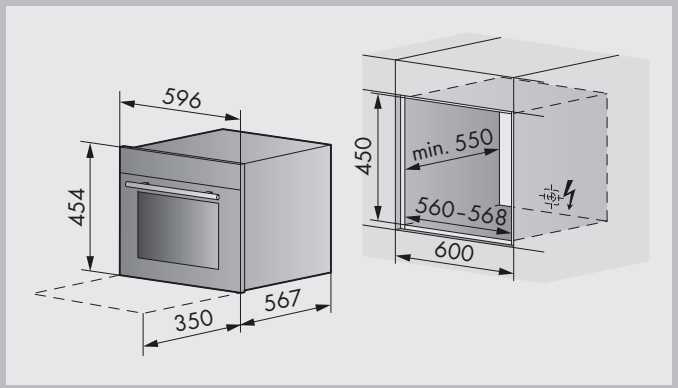
Miwell-Combi SL

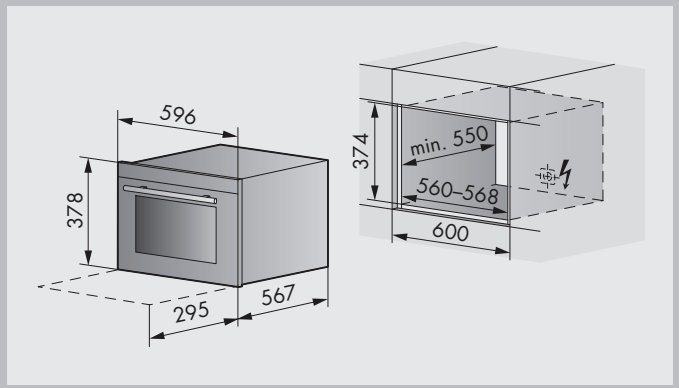
FutureLine-Design
- Black Glass (MWC-SL/60)

Practical features
- Microwave function
- PerfectDefrost for gentle thawing
- CombiCrunch programme for crispy dishes
- Grill function
- Power&Favourite function for your favourite programmes
- Real hotair
- 31 automatic programmes

Exclusive features
- 31 litre stainless steel cooking space
- Fully electronic operation with sensor keys
- Clock and timer
- Programmable switch on/off
- Automatic setting suggestions
- Overheating protection
- Light can be switched on independently

Sophisticated technology
- 18 microwave levels
  (50–850 Watts, in intervals of 50 Watts, plus 1000 Watts)
- 3-D input
- 800 Watts quartz grill
- Inverter technology for gentle cooking





Miwell SL

FutureLine-Design
– Black Glass (MW-SL/60)

Practical features
– Microwave function
– PerfectDefrost for gentle thawing
– CombiCrunch programme for crispy dishes
– Grill function
– Power&Favourite function for your favourite programmes

Exclusive features
– 31 litre stainless steel cooking space
– Fully electronic operation with sensor keys
– Clock and timer
– Programmable switch on/off
– Automatic setting suggestions
– Overheating protection
– Light can be switched on independently

Sophisticated technology
– 18 microwave levels
(50–850 Watts, in intervals of 50 Watts, plus 1000 Watts)
– 3-D input
– 800 Watts quartz grill
– Inverter technology for gentle cooking

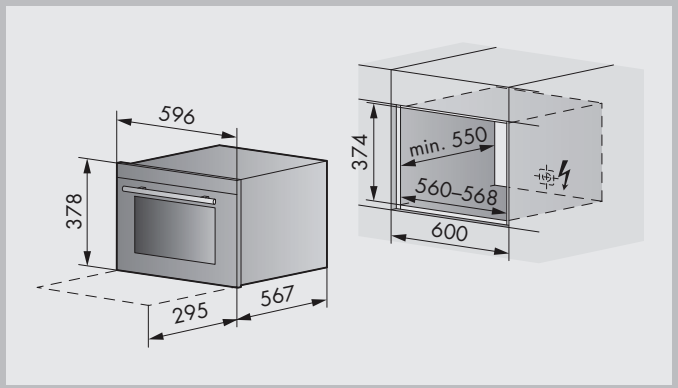
Miwell S

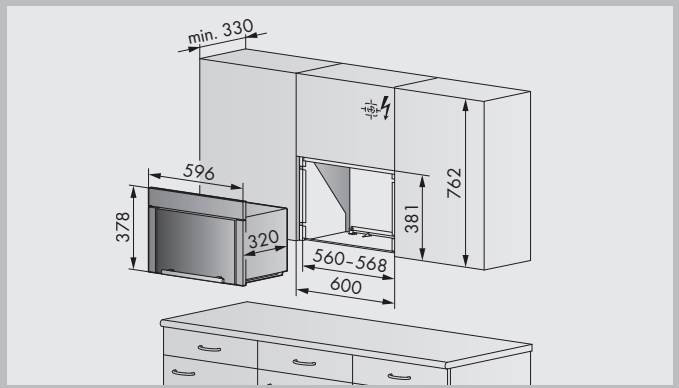
FutureLine-Design
– Stainless Steel (MW-S/60-c)

Practical features
– Microwave function
– PerfectDefrost for gentle thawing
– CombiCrunch programme for crispy dishes
– Grill function

Exclusive features
– 22 litre stainless steel cooking space
– Fully electronic operation with sensor keys
– Clock and timer
– Programmable switch on/off
– Automatic setting suggestions
– Overheating protection
– Light can be switched on independently

Sophisticated technology
– 4 microwave levels (750, 500, 350, 160 Watts)
– Duo input





V-ZUG AromaControl: Choose your coffee strength according to your taste with the Coffee-Center Supremo SL

With the Supremo XSL/SL's V-ZUG AromaControl, coffee can easily be prepared according to your personal preference - from weak to strong, and anywhere in between. That way, everybody gets the coffee they really want.

Grinding is what makes the coffee

The more evenly the coffee has been ground, the better the end result. That is why the Supremo SL has a new, highly innovative ceramic grinder, and the reinforced high-tech ceramic material ensures a long service life. Plus it is very quiet – something you appreciate if you are a coffee lover.

Easy operation and cleaning

You can give yourself over to pure enjoyment because the coffee is made automatically at just the touch of a button. The plain text display always informs you the status of the current function and provides useful information like "Add water" or "De-scale"

100 % integration in your kitchen

The Supremo XSL/SL can be easily installed in a tall unit being only 320 mm deep. It is also 600 mm wide and 380 mm high so will fit in perfectly in a modular setting with the rest of the V-ZUG line up. Like the other V-ZUG kitchen appliances it has also been constructed in the FutureLine style and therefore combines perfectly with a V-ZUG oven or steamer. And like everything V-ZUG manufactures, it is extremely user-friendly and easy to clean.

Coffee-Centers

Supremo XSL

FutureLine-Design
– Black Glass (CCS-SL), H5.3025 Trim Kit

Practical features
– Espresso
– Lungo
– Cappuccino
– Latte Macchiato
– Separate hot milk and milk froth
– Separate boiling water

Exclusive features
– Better cappuccinos with separate milk frother
– Built in rinsing, cleaning and de-scaling programme
– Water tank for clean water supply
– Brewing unit easily removable for cleaning
– Coffee dispensing head easy to remove

Sophisticated technology
– V-ZUG AromaControl
– Fully automatic for one or two cups
– Height of coffee dispenser adjustable from 80–155 mm
– Programmable coffee-lover profile
– Progr. brewing temperature, brewing time and grind quantity
– HighPrecision ceramic grinder
– Plain text display
– Easy sensor key operation
– Standby mode
– 2 powerful 15 bar pumps

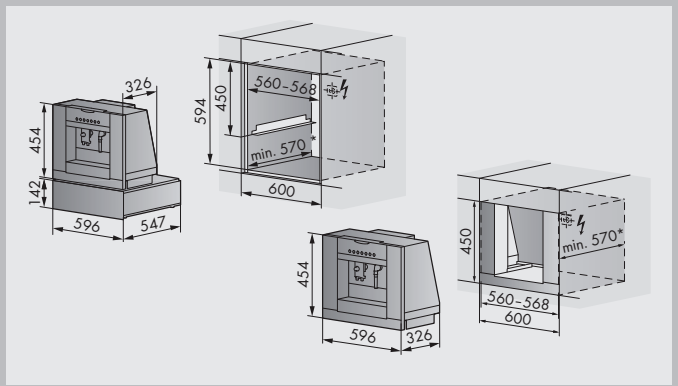
Supremo SL

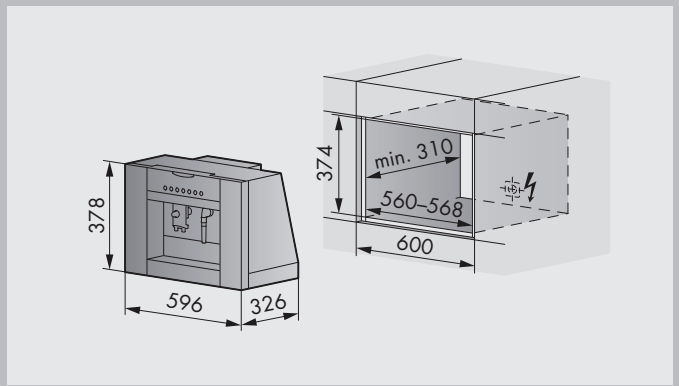
FutureLine-Design
– Black Glass (CCS-SL), H5.2883 Trim Kit

Practical features
– Espresso
– Lungo
– Cappuccino
– Latte Macchiato
– Separate hot milk and milk froth
– Separate boiling water

Exclusive features
– Better cappuccinos with separate milk frother
– Built in rinsing, cleaning and de-scaling programme
– Water tank for clean water supply
– Brewing unit easily removable for cleaning
– Coffee dispensing head easy to remove

Sophisticated technology
– V-ZUG AromaControl
– Fully automatic for one or two cups
– Height of coffee dispenser adjustable from 80–155 mm
– Programmable coffee-lover profile
– Progr. brewing temperature, brewing time and grind quantity
– HighPrecision ceramic grinder
– Plain text display
– Easy sensor key operation
– Standby mode
– 2 powerful 15 bar pumps





System and warming drawers

System and warming drawer

FutureLine-Design
– Black Glass

Practical features
– Full use of the whole drawer thanks to telescopic extension
– Stainless steel interior
– Base with toughened glass heating plate
– Additional heating with radial fan
– Electronic temperature control
– Optical operation display with seven levels
– Temperature range 30–80 °C

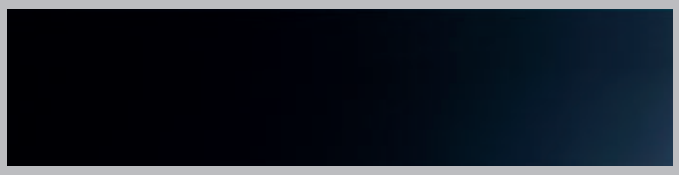
Models
– WS 60/144, 14.4 cm
Capacity for 16 plates Ø 27 cm

– WS 60/220, 22.0 cm
Capacity for 30 plates Ø 27 cm

– SYS 60/76, 7.6 cm
System drawer (without heating element)

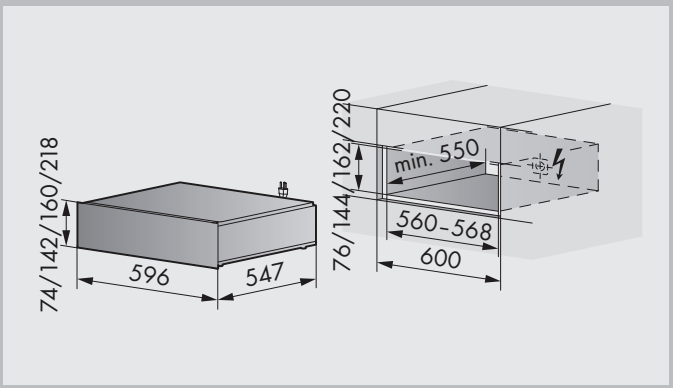
– SYS 60/144, 14.4 cm
System drawer (without heating element)

Warming drawer (with handle) 22.0 cm



System drawer (push/pull) 14.4 cm

System drawer (push/pull) 7.6 cm



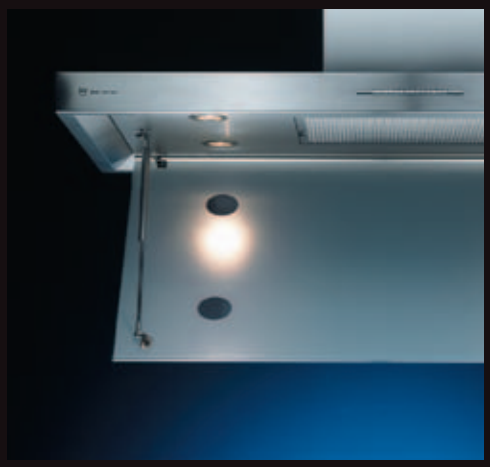
Elega

nce

At V-ZUG, what looks irresistibly attractive is also extremely practical. Our understanding of functionality as part of design is particularly demonstrated in our innovative designer hoods and hobs. We are of course delighted to be able to offer you world firsts in this field as whilst also doing as much for the environment and energy efficiency with our Minergy know-how.

Hand-made: Finest workmanship every step of the way

V-ZUG: creative like sculptors and meticulous like Swiss watchmakers. You can rely on top quality and finest workmanship every step of the way. Because of our uncompromising commitment to innovation and quality, only the very best ventilation hoods, hand made by Gutmann in Germany, are selected for the exclusive V-ZUG range.



A range of features and easy to use

The hoods are equipped with a single highly effective grease filter in order to avoid having several filters to take in and out for cleaning. This also simplifies their use. In the Mistral model a magnetic tape around the grease filter ensures it remains tight, preventing fat reaching the body of the hood and the fan blades through gaps and cracks.

Marginal extraction: The most effective way to banish steam and odours

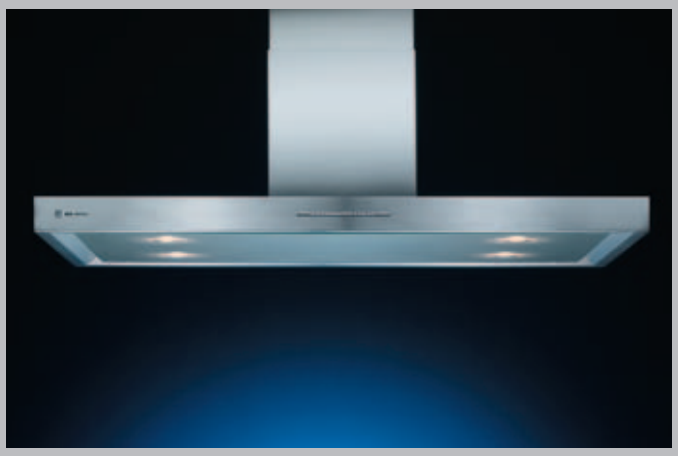
Between the glass canopy and the carefully manufactured matt-finish body of the hood is a narrow gap through which steam is extracted at high speed. The marginal extraction works effectively across the whole cooking area and ensures the maximum extraction over the whole glass-ceramic surface.

Leave the cleaning to the dishwasher

There is room for all grease filters in an Adora dishwasher – a practical solution as only regularly cleaned filters retain their effectiveness.

Product comparison Designer hoods

	Island hoods				Wall hoods						Built-in hoods				
	Mistral DI M10	Mistral DI M12	DI SE10	DI SE12	Mistral DW M9	Mistral DW M12	DW SE9	DW SE12	Vertica DW V9	Levante DW L9	Llano DF L8 DF L11	DF SLG6	DF SLG9	DF SG6	DF SG9
Extraction model															
Width in cm	100	120	100	120	90	120	90	120	90	90	81/110	60	90	60	90
Exhaust air connection ⌀ 150 mm with outlet valve	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Hand made	✓	✓			✓	✓			✓	✓	✓				
Performance															
4 power levels	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	3	3
Air flow rate m^3/h (incl. casing)	825	825	650	650	825	825	650	650	825	640	825	650	650	510	510
Number of motors/Watt	1/260	1/260	1/175	1/175	1/260	1/260	1/175	1/175	1/260	1/250	1/260	2/110	2/110	2/150	2/150
Static pressure in Pascal	505	505	443	443	505	505	443	443	505	474	500	345	345	386	386
Sound level db(A)	60	60	60	60	60	60	62	62	59	64	60	61	61	61	61
Operation/Care															
Electronic operation	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Automatic warning to clean grease filter	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
Number of halogen spots	4/Dimmer function	4/Dimmer function	4	4	4/Dimmer function	4/Dimmer function	2	2	2/Dimmer function	2	2	2	2	2/normal spots	2/normal spots
Number of metal grease filters	1	1	3	3	1	1	3	4	1	1	1	1	1	1	1
Fan power level display	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Automatic after-running	✓	✓			✓	✓			✓	✓	✓				
Technical															
Level of cooking zone illumination	Excellent	Excellent	Very good	Very good	Excellent	Excellent	Very good	Very good	Excellent	Very good	Very good	Very good	Very good	Good	Good
Cooking vapours performance	Excellent	Excellent	Very good	Very good	Excellent	Excellent	Very good	Very good	Very good	Very good	Very good	Very good	Very good	Good	Good
Electronic illumination switch	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓				
Dual fan	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓				
Efficient extraction performance with marginal extraction / rim suction	✓	✓			✓	✓			✓		✓				
Features supplied															
Telescopic casing	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓					



DI Mistral

- Island hood Mistral DI M10: 100 cm
- Island hood Mistral DI M12: 120 cm

FutureLine-Design
- Stainless Steel

Practical features
- 4 power levels
- Excellent cooking vapour capture
- High grease separation grade
- Clean grease filter warning displayed
- Very good cooking zone illumination with halogen spots
- Dimmable light

Exclusive features
- Marginal extraction / rim suction
- Automatic after-running
- Hand made

Sophisticated technology
- Air flow rate 825 m^3/h

DW Mistral

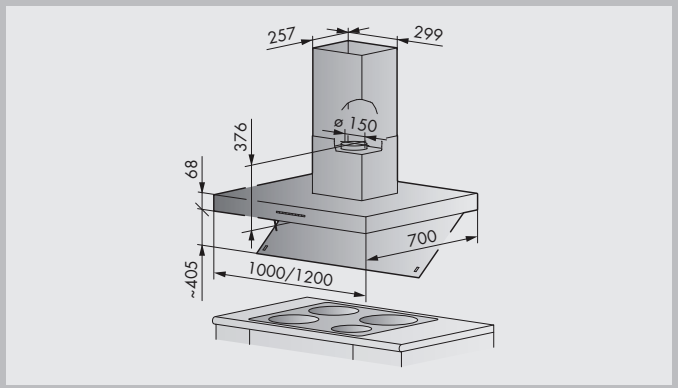
- Wall hood Mistral DW M9: 90 cm
- Wall hood Mistral DW M12: 120 cm

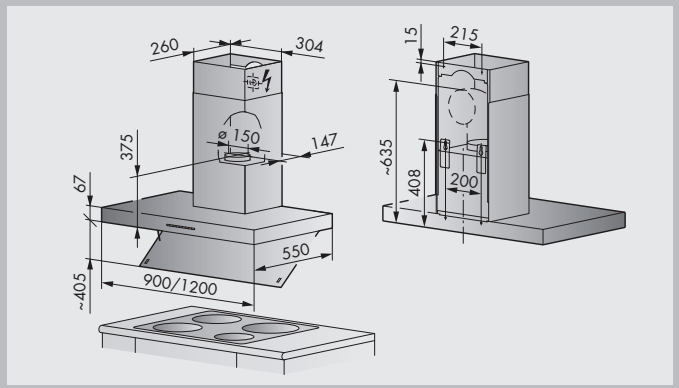
FutureLine-Design
- Stainless Steel

Practical features
- 4 power levels
- Excellent cooking vapour capture
- High grease separation grade
- Clean grease filter warning displayed
- Very good cooking zone illumination with halogen spots
- Dimmable light

Exclusive features
- Marginal extraction / rim suction
- Automatic after-running
- Hand made

Sophisticated technology
- Air flow rate 825 m^3/h





Designer hoods

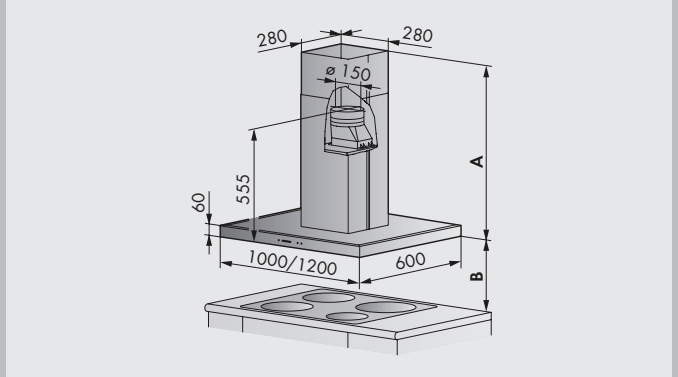
DI SE

- Island hood DI SE 10: 100 cm
- Island hood DI SE 12: 120 cm

FutureLine-Design
- Stainless Steel

Practical features
- 4 power levels
- Very good cooking vapour capture
- High grease separation grade
- Clean grease filter warning displayed
- Excellent cooking zone illumination with halogen spots

Sophisticated technology
- Air flow rate 650 m^3/h



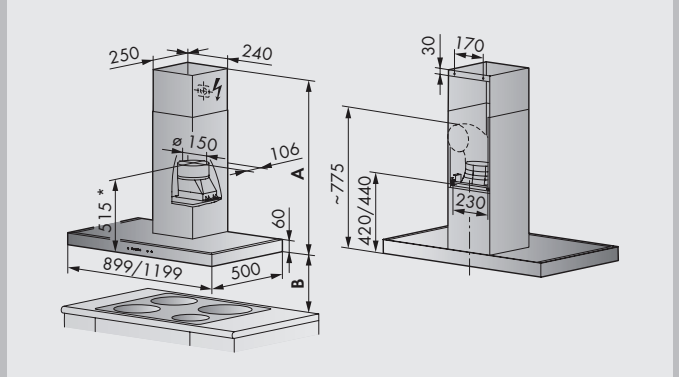
DW SE

- Wall hood DW SE 9: 90 cm
- Wall hood DW SE 12: 120 cm

FutureLine-Design
- Stainless Steel

Practical features
- 4 power levels
- Very good cooking vapour capture
- High grease separation grade
- Clean grease filter warning displayed
- Excellent cooking zone illumination with halogen spots

Sophisticated technology
- Air flow rate 650 m^3/h



DW Vertica

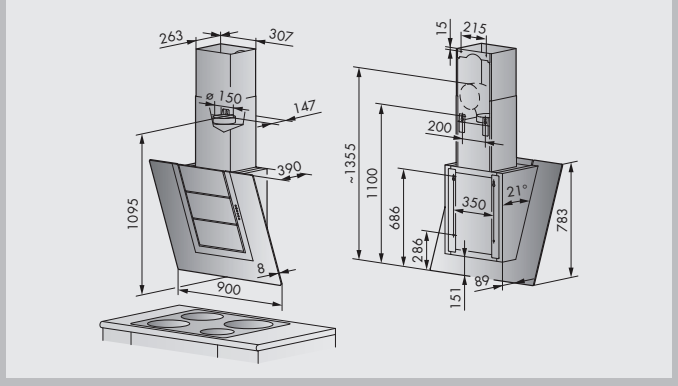
– Wall hood Vertica DW V9: 90 cm

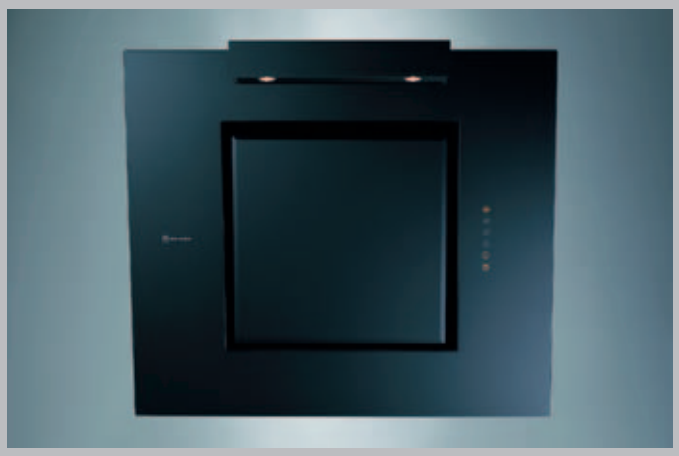
FutureLine-Design
– Stainless Steel

Practical features
– 4 power levels
– Very good cooking vapour capture
– Very good grease separation grade
– Clean grease filter warning displayed
– Excellent cooking zone illumination with halogen spots
– Dimmable light

Exclusive features
– Marginal extraction / rim suction
– Automatic after-running
– Hand made

Sophisticated technology
– Air flow rate 825 m^3/h





DW Levante

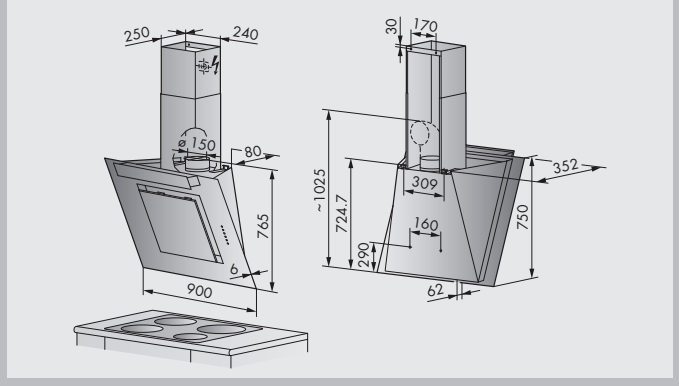
– Wall hood Levante DW L9: 90 cm

FutureLine-Design
– Stainless Steel

Practical features
– 4 power levels
– Very good cooking vapour capture
– Very good grease separation grade
– Clean grease filter warning displayed
– Excellent cooking zone illumination with halogen spots

Exclusive features
– Marginal extraction
– Automatic after-running
– Hand made

Sophisticated technology
– Air flow rate 640 m^3/h



Designer hoods

Llano

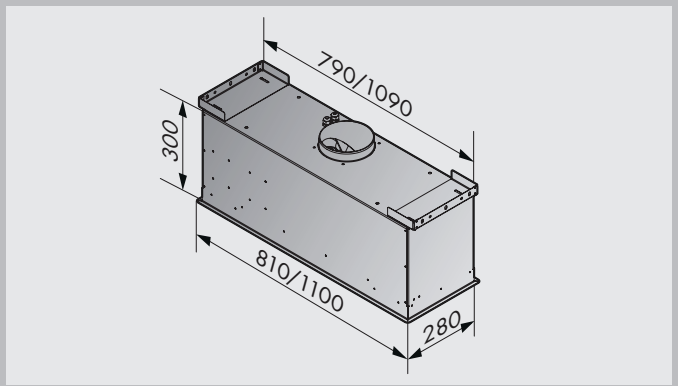
- Built-in hood Llano DF L8: 81 cm
- Built-in hood Llano DF L11: 110 cm

FutureLine-Design
- Stainless Steel & Glass

Practical features
- 4 power levels
- Very good cooking vapour capture
- Very good grease separation grade
- Clean grease filter warning displayed
- Very good cooking zone illumination with halogen spots
- Dimmable light

Exclusive features
- Marginal extraction / rim suction
- Automatic after-running
- Hand made

Sophisticated technology
- Air flow rate 825 m^3/h



DF SLG

- Built-in hood DF SLG6: 60 cm
- Built-in hood DF SLG9: 90 cm

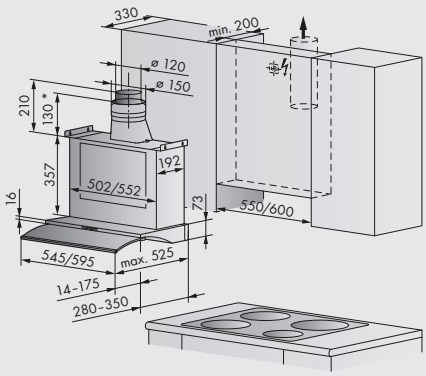
FutureLine-Design
- Stainless Steel

Practical features
- 4 power levels
- Very good cooking vapour capture
- Good grease separation grade
- Clean grease filter warning displayed
- Very good cooking zone illumination with halogen spots

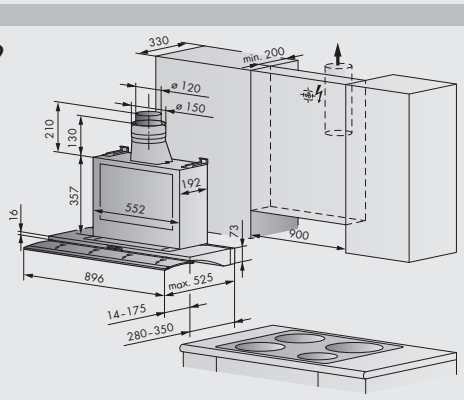
Exclusive features
- Marginal extraction
- Automatic after-running

Sophisticated technology
- Air flow rate 650 m^3/h

DF SLG6



DF SLG9



DF SG 6/9

- Built-in hood DF SG6: 60 cm
- Built-in hood DF SG9: 90 cm

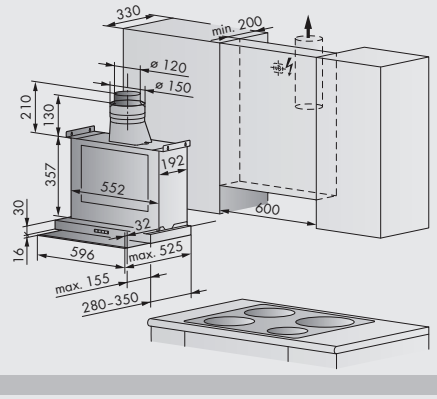
FutureLine-Design
- Stainless Steel

Practical features
- 3 power levels
- Good cooking vapour capture
- Good grease separation grade
- Clean grease filter warning displayed
- Good cooking zone illumination with halogen spots

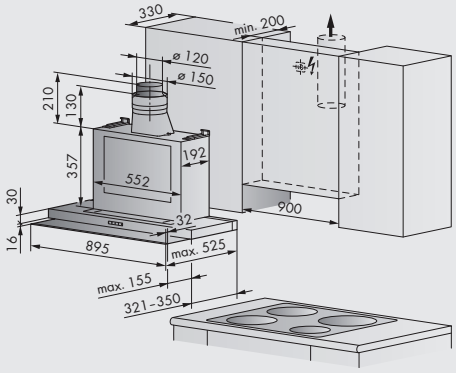
Exclusive features
- Marginal extraction

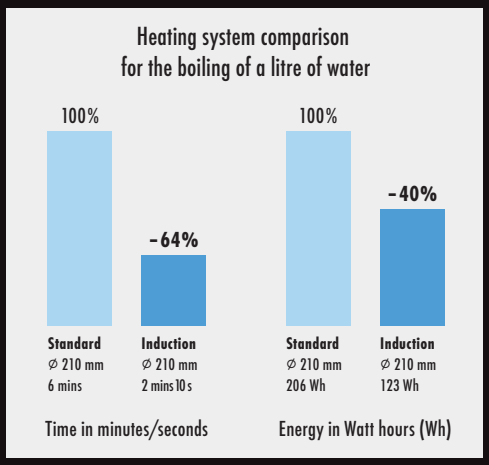
Sophisticated technology
- Air flow rate 510 m^3/h

DF SG6



DF SG9





Faster but still more energy efficient

The power of a Formula 1 racing car, the fuel consumption of a small car. It may not yet be possible on the road, but induction hob cooking makes it possible in the kitchen. Our table shows you clearly just how much faster and at the same time how much more energy efficient induction is.

Child safety is key with induction hobs

Forgotten to turn the hob off or accidentally switched it on? No problem! The pan detection system only generates heat when a pan is on the hob. Good news for cleaning too – since the glass around the cooking zone remains cold nothing can catch fire and cleaning is accomplished with a damp cloth.

Induction hobs with innovative slider operation

Now cooking is even more fun! You can change the cooking temperature by sliding your finger right or left. Each zone can be individually operated with the direct selection keys. The pause key allows short breaks (up to 10 mins) and PowerPlus makes things go even faster. This minimalist styling also looks great in todays modern kitchen designs.

Cooking with a wok is fashionable, healthy and entertains your guests

Would you like to steam, stir-fry or fry? Whatever your choice, you have everything to shine in front of your guests: fast searing and cooking times, immediate reaction to power adjustments, retention of vitamins, minerals and nutrients. And if a splash goes astray you can simply wipe it away as it cannot get burnt onto the glass.

Product comparison Hobs

	Induction Hobs				Electric Hobs		
	GK46TIPS..	GK46TI..	GK26TI..	GK21TI..	GK16TEYSF	GK45TEPS..	45TEBS..
Model	Induction slider	Induction	Induction	Induction	Toptronic slider	Electric slider	Electric slider
Width in cm	91	58	29	30	55	91	58
Number of zones	4	4	2	2	2	4	4
Exclusive features							
25 % more power with PowerPlus	✓	✓	✓	✓			
All zones able to perform at level 9 simultaneously	✓	✓	✓	✓			
Slider operation	✓				✓	✓	✓
Wipe protection key	✓					✓	✓
Restore function	✓					✓	✓
Functions							
9 power levels	✓	✓	✓	✓	15 levels	✓	✓
Pause function	✓	✓	✓	✓		✓	✓
Direct selection levels		✓	✓	✓			
Automatic boost	✓	✓	✓	✓		✓	✓
Keep-warm level	✓	✓	✓				
Operating time and switch off time programmable	✓	✓	✓			✓	✓
Technology/Safety							
Childproof lock	✓	✓	✓	✓	✓	✓	✓
Safety switch off	✓	✓	✓	✓	✓	✓	✓
Overheating protection	✓	✓	✓	✓	✓	✓	✓
Residual heat display	✓	✓	✓	✓	✓	✓	✓
Pot detection	✓	✓	✓	✓		✓	✓
Acoustic timer	✓	✓	✓			✓	✓
Features supplied							
Teppan Yaki set					✓		
Technical information							
Max. rated power / total connected load	7.4 kW	7.3 kW	3.7 kW	3.6 kW	3.0 kW	7.6 kW	7.6 kW

Teppan Yaki

Flush model

Faceted model

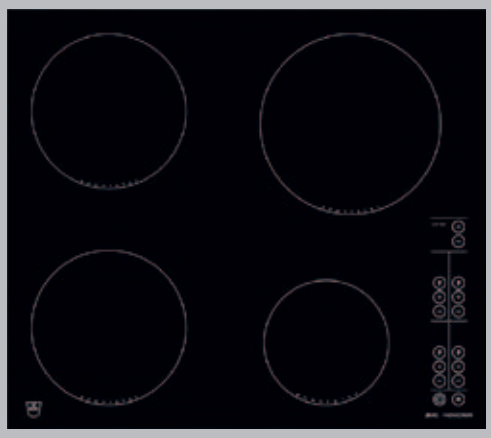
Induction Hobs

GK46TIPS with faceting

Practical application
- 91 cm wide panorama cooking area
- 4 induction cooking zones (14.5 cm, 2 × 18cm, 21 cm)
- Very rapid heating times

Exclusive features
- Automatic boost
- Slider operation
- Restore function
- Wipe protection key

Sophisticated technology
- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection



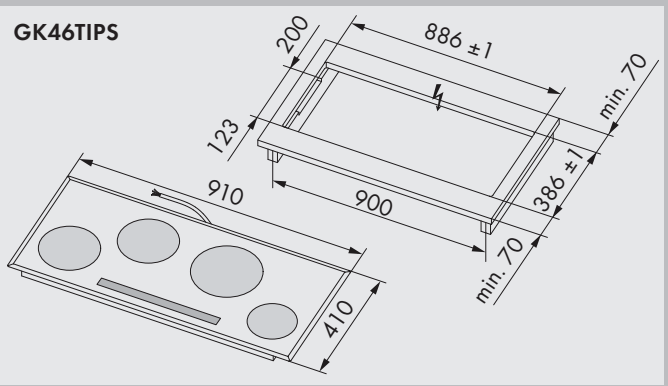
GK46TI with faceting

Practical application
- 58 cm wide cooking area
- 4 induction cooking zones (14.5 cm, 2 × 18 cm, 21 cm)
- Very rapid heating times

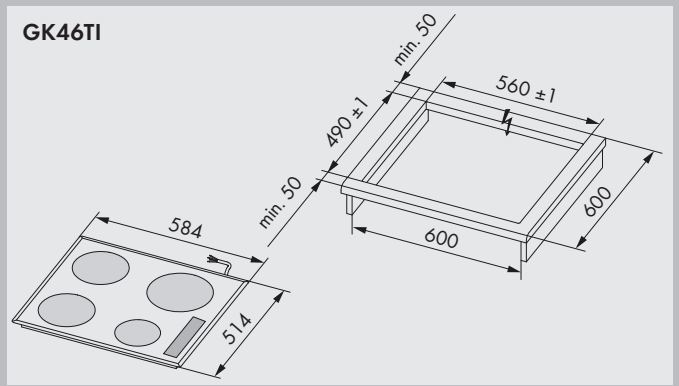
Exclusive features
- Automatic boost
- Direct selection key

Sophisticated technology
- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

GK46TIPS



GK46TI

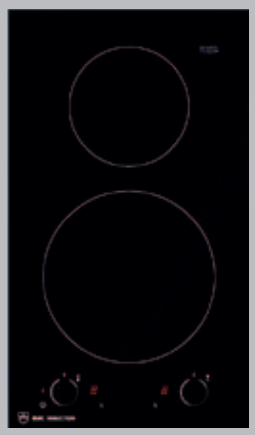


GK26TI with faceting
GK26TIF to be built in flush to surface

Practical application
- 29 cm wide cooking area
- 2 induction cooking zones (14.5 cm, 21 cm)
- Very rapid heating times

Exclusive features
- Automatic boost
- Direct selection key

Sophisticated technology
- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection



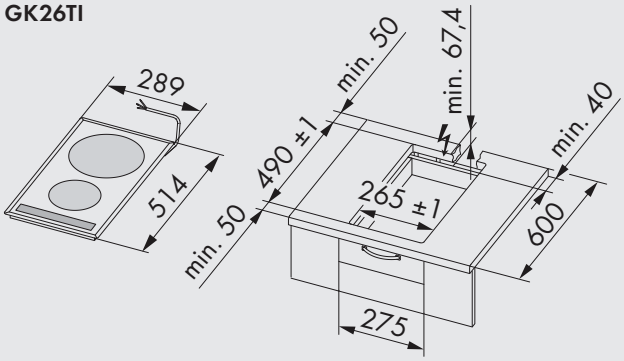
GK21TI with faceting
(Design fits to the Gas Edition)

Practical application
- 30 cm wide cooking area
- 2 induction cooking zones (14.5 cm, 21 cm)
- Very rapid heating times

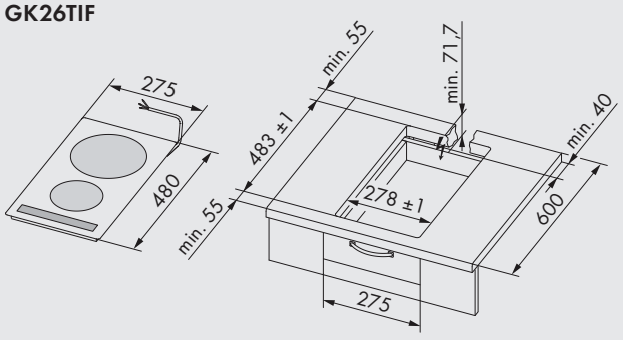
Exclusive features
- Automatic boost
- Direct selection with knobs

Sophisticated technology
- Induction technology
- PowerPlus on all zones
- Safety package with overheating protection

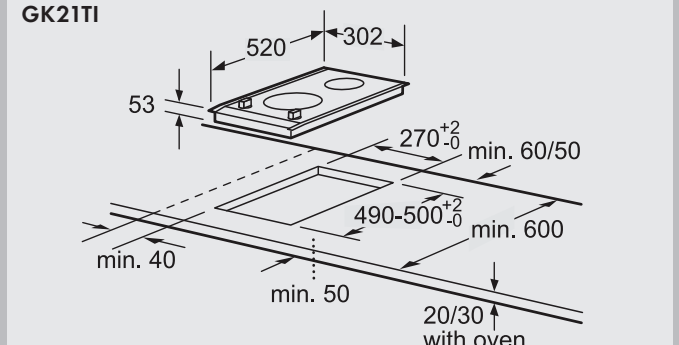
GK26TI



GK26TIF



GK21TI



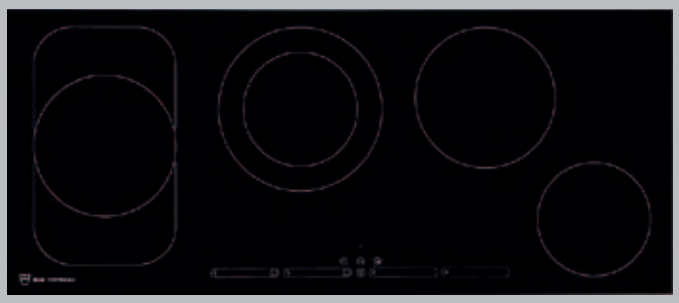
Electric Hobs

GK16TEYSF to be built in flush to surface

Practical application
- 55 cm wide Teppan Yaki
- 2 temperature zones (left/right)

Exclusive features
- 15 temperature levels
- Slider operation

Sophisticated technology
- Safety package with overheating protection

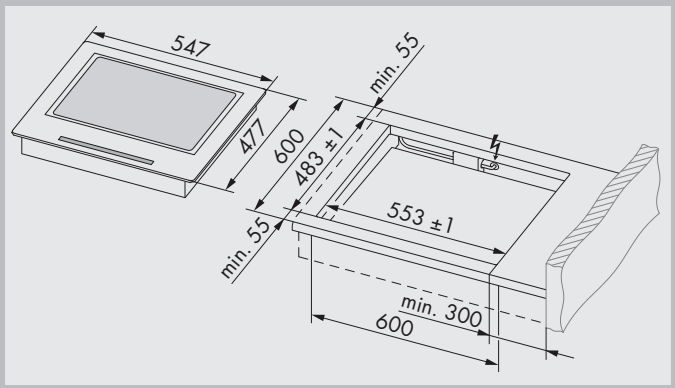


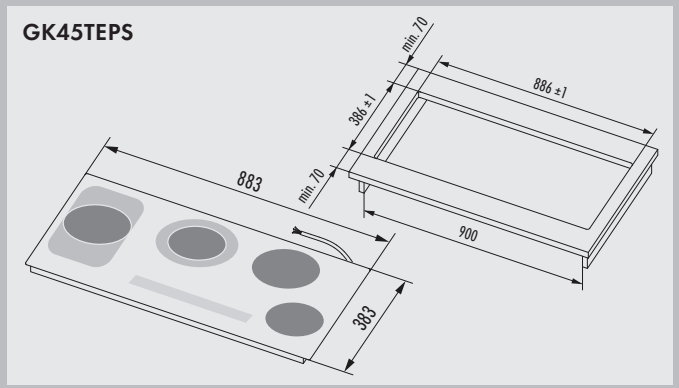
GK45TEPS with faceting

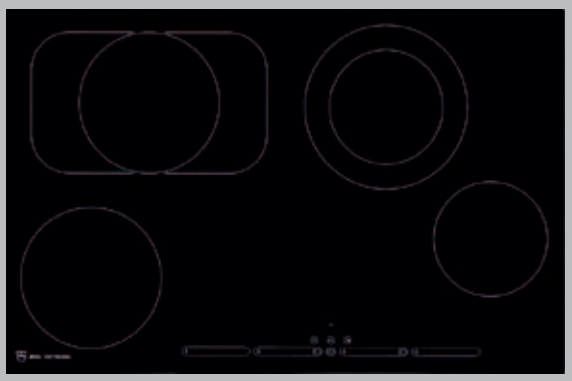
Practical application
- 91 cm wide panorama cooking area
- 4 cooking zones (14 cm, 2 × 18/14 cm, 21 cm)
- Rapid heating times

Exclusive features
- Automatic boost
- Slider operation
- Restore function
- Wipe protection key
- Casserole area

Sophisticated technology
- Toptronic slider





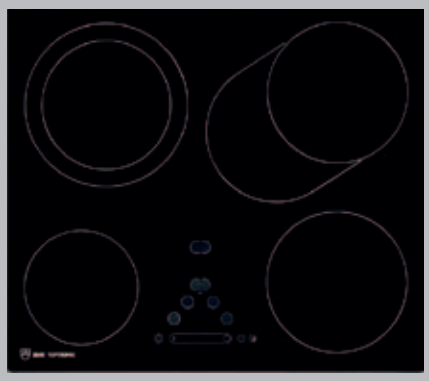


GK45TEAS with faceting

Practical application
- 77 cm wide cooking area
- 4 cooking zones (14 cm, 2 × 18 cm, 14/21 cm)
- Rapid heating times

Exclusive features
- Automatic boost
- Slider operation
- Restore function
- Wipe protection key
- Casserole area

Sophisticated technology
- Toptronic slider



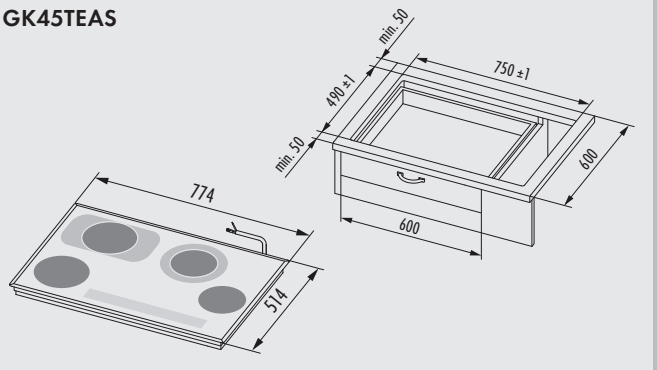
GK45TEBS with faceting

Practical application
- 58 cm wide cooking area
- 4 cooking zones (2 × 14 cm, 2 × 18/17 cm, 21 cm)
- Rapid heating times

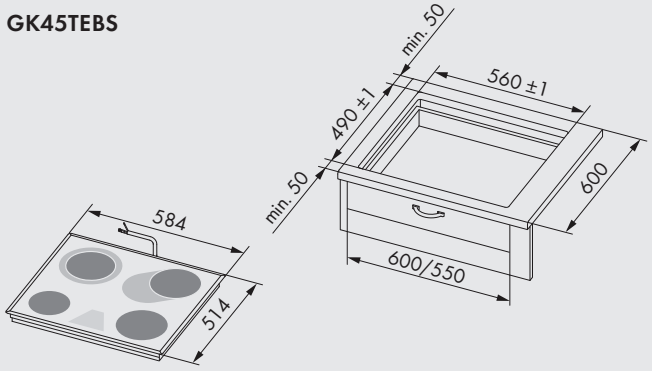
Exclusive features
- Automatic boost
- Slider operation
- Restore function
- Wipe protection key

Sophisticated technology
- Toptronic slider
- Safety package with overheating protection

GK45TEAS



GK45TEBS



Gas Edition

GK11TG/11TTG
WOK gas hob

Practical applications
- Wok burner 6.0 kW (5.4 kW)
- One hand ignition
- Flame failure device
- Cast iron pan supports
- Gas pre-installed (20 mbar)
- TG = Natural Gas/LPG
- TTG = Towngas
- Power cord 1 m, without plug

Appliance dimensions (h/w/d)
- 45 × 302 × 520 mm

Cut-out dimensions (w/d)
- 270 × 490 mm

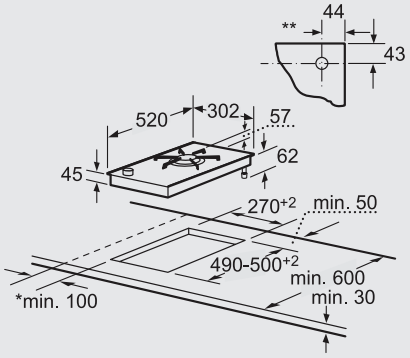
GK21TG/21TTG
2-burner gas hob

Practical applications
- front: standard burner 1.9 kW
  rear: high-speed burner 2.8 kW
- One hand ignition
- Flame failure device
- Cast iron pan supports
- Gas pre-installed (20 mbar)
- TG = Natural Gas/LPG
- TTG = Towngas
- Power cord 1 m, without plug

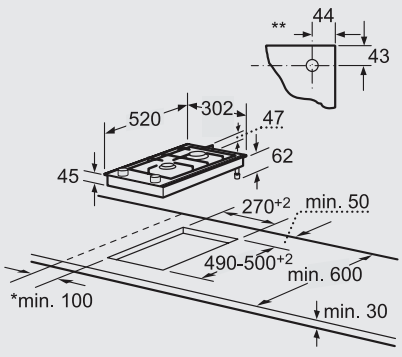
Appliance dimensions (h/w/d)
- 45 × 302 × 520 mm

Cut-out dimensions (w/d)
- 270 × 490 mm

GK11TG



GK21TG



GK41TG
4-burner gas hob

Practical applications
- front left: standard burner 1.9 kW
  rear left: economy burner 1.1 kW
  rear right: high-speed burner 2.8 kW
  front right: standard burner 1.9 kW
- One hand ignition
- Flame failure device
- Cast iron pan supports
- Gas pre-installed (20 mbar)
- TG = Natural Gas/LPG
- Power cord 1 m, without plug

Appliance dimensions (h/w/d)
- 45 × 602 × 520 mm

Cut-out dimensions (w/d)
- 560 × 490 mm

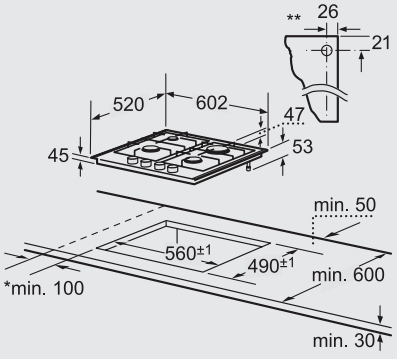
GK51TPG
5-burner gas hob

Practical applications
- front middle: standard burner 1.9 kW
  rear middle: economy burner 1.1 kW
  rear right: high-speed burner 2.8 kW
  front right: standard burner 1.9 kW
  left: Wok burner 6 kW
- One hand ignition
- Flame failure device
- Cast iron pan supports
- Gas pre-installed (20 mbar)
- TG = Natural Gas/LPG
- Power cord 1.5 m, without plug

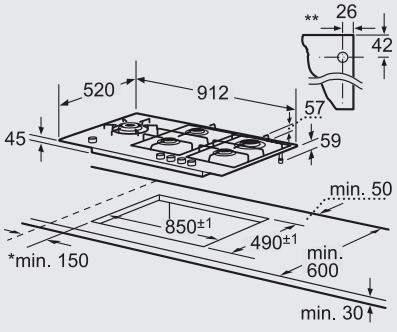
Appliance dimensions (h/w/d)
- 45 × 912 × 520 mm

Cut-out dimensions (w/d)
- 850 × 490 mm

GK41TG



GK51TPG



Spe

ed

You know the situation: At a party you sometimes need glasses or cups to be clean again fast. With the Adora dishwasher that is no problem. The Sprint programme runs in just 24 minutes (that must be a record!) and leaves everything sparkling. The other programmes are fast too. And it is quick for you to load as well as the sophisticated, spacious, adjustable baskets offer almost limitless scope for arranging your crockery.

Clean in just 24 minutes

When time is pressing, for example at a party, the Adora SL Sprint programme takes only 24 minutes and still leaves everything sparkling. But the Everyday, Short and Intensive programmes are also among the fastest on the market.

V-ZUG brings you QuadSensor technology

Our unrivalled QuadSensor technology ensures unbeatable care, cleanliness and shine. In action are a limescale sensor, a water hardness controller, rinse agent sensor and a soil sensor. There is also a Hygiene programme for particularly delicate items. Plus V-ZUG's sophisticated technology makes 3 in 1 detergent unnecessary.

The Automatic Programme knows what your dishes need

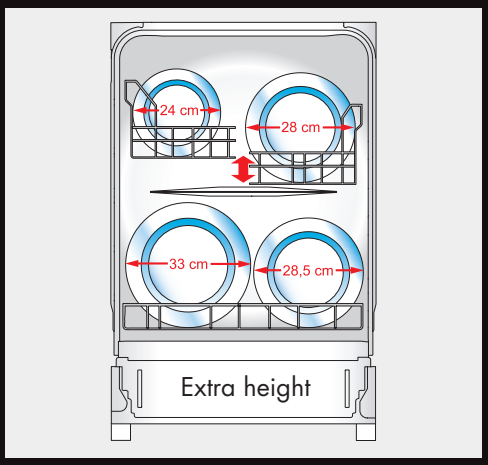
Tip and go: The Automatic programme can tell what your dishes need, instantly saving you up to 30 % in water, electricity and regeneration salt. The programme length is also controlled automatically, lasting between 50 and 95 minutes.

Only a Swiss manufacturer would think of it – the Fondue and Raclette programme

A typically Swiss programme from a Swiss manufacturer! Fondue and raclette pans are made perfectly clean without soaking. The programme can also be used as a Super Intensive programme thanks to its softening phase. You can forget about needing to pre-rinse burnt-on soufflé, cheese or gratin dishes.

So quiet it's unheard of

With its extremely quiet washing system and its multiple component sound insulation, the V-ZUG dishwasher barely makes a whisper at 42 dB(A).



Maximum load capacity

With its exclusive washing space height of 66.5 cm (Extra height), 60 cm (Standard) and the four-level height adjustment for the upper basket, V-ZUG dishwashers offer almost limitless scope for loading your crockery.

Four level height adjustment

The upper basket can be adjusted to four different positions using just one hand, for example if you have particularly tall glasses. The Upper Rack Only washing mode makes the V-ZUG dishwasher even more flexible and can even save you 2 to 6 litres of water, depending on the programme.

Safety and Energy Preservation are key

The Adora SL's automatic and intelligent power switch lowers standby energy usage to almost 0 Watt and also ensures the safety of the appliance. With their double-valve Aqua-Stop as well, all Adora dishwashers give you maximum protection.

Product comparison Dishwashers

	Adora SL	Adora S	Adora N
Models	60 cm wide	60 cm wide	60 cm wide
Extra height version with 66.5 cm washing space height	✓	✓	✓
Place setting capacity	12	12	12
Exclusive features			
3 active spray levels	✓	✓	✓
Capacity for 33 cm plates	✓	✓	✓
Capacity for 27.5 cm tall glasses	✓	✓	✓
Limescale sensor	✓	✓	
Rinse agent sensor (automatic dosing)	✓	✓	
Active drying system	✓	✓	
Water hardness control	✓		
Soil sensor	✓		
Washing programmes			
Intensive	✓	✓	✓
Normal / Standard	✓	✓	✓
Special Glass	✓	✓	✓
Pre-rinse	✓	✓	✓
Hygiene (e.g. for baby bottles)	✓	✓	
Fondue / Raclette (e. g. for gratin dishes)	✓	✓	
Eco (uses even less energy)	✓	✓	
Automatic 50–95mins	✓		
21–24 minute Sprint	✓		
Display / Operation			
Refill salt warning displayed	✓	✓	✓
Childproof lock	✓	✓	✓
Energy-saving mode	✓	✓	✓
Upper basket with 4 adjustable heights	✓	✓	✓
3 in 1 option	✓	✓	
Plain text display	✓		
Environment			
TOP ECO	✓	✓	✓
Energy efficiency	A	A	A
Cleaning	A	A	A
Drying	A	A	A
Automatic energy-saving standby (0 Watt)	✓	✓	
Features supplied			
Built-in glass supports	✓	✓	✓
Lower basket with hinged pins	✓	✓	✓
Upper basket with hinged pins	✓		
Adjustable cutlery basket insert	✓		
Technical information			
Max. rated power / total connected load	2.8 kW	2.2 kW	2.2 kW
Electrical connections	230 V	230 V	230 V
Fuse protection	13 A	10 A	10 A

Adora SL

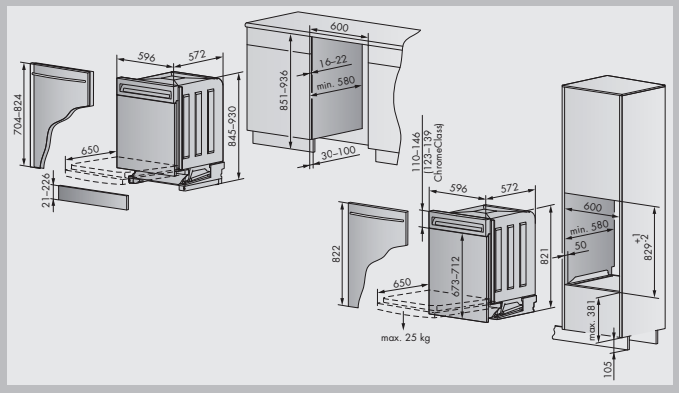
FutureLine-Design
- Fully integrated*
- Black Glass with black handle

Practical features
- 9 washing programmes
- Separate upper rack washing mode

Exclusive features
- Special programme (Fondue/Raclette) for gratin dishes
- Automatic programme
- Sprint programme of 21– 24 mins

Sophisticated technology
- 3 active spray levels
- QuadSensor technology
- 6.5 cm bigger tub
- Active drying system

Operation / Safety
- Plain text display
- Childproof lock
- 24 hour start delay
- Active double-valve Aqua-Stop



* Also available in standard height 76.2 cm

Adora S

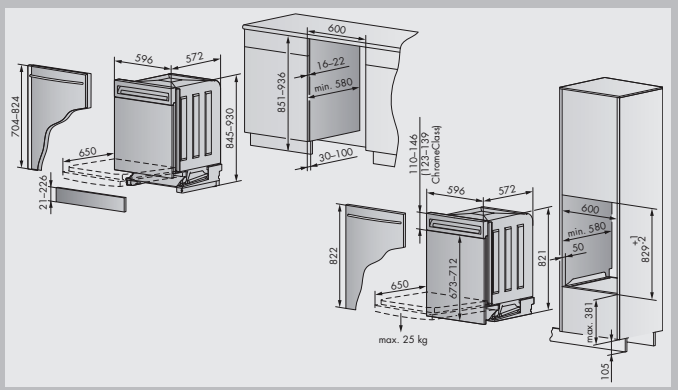
FutureLine-Design
- Fully integrated
- Black Glass with black handle

Practical features
- 7 washing programmes
- Separate upper basket washing mode

Exclusive features
- Special programme (Fondue/Raclette) for gratin dishes

Sophisticated technology
- 3 active spray levels
- DuoSensor technology
- 6.5 cm bigger tub
- Active drying system

Operation / Safety
- Digital display
- Childproof lock
- 24 hour start delay
- Active double-valve Aqua-Stop



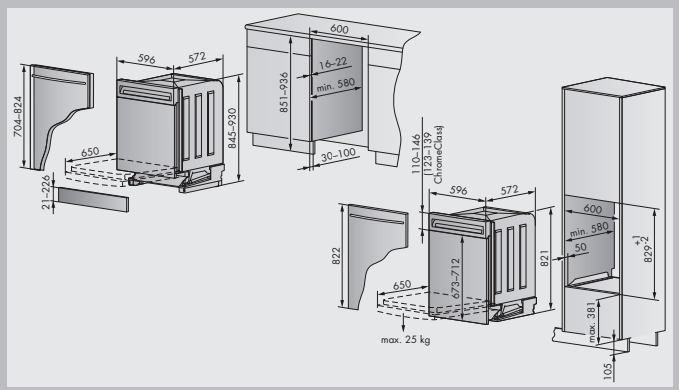
Adora N

FutureLine-Design
- Fully integrated

Practical features
- 5 washing programmes

Sophisticated technology
- 3 active spray levels

Operation / Safety
- Digital display



Precis

ion

The Winecooler SL shines in the harmonious, exclusive design of the V-ZUG FutureLine. Its elegant Black Glass front enables it to integrate perfectly and discretly into your kitchen. The high quality radiopaque glass door also protects the wine from damaging UV rays. Cheers! Whether it is champagne, a charming rosé or white wine, or even a light or bold red wine, all of your fine wines will have exactly the right temperature. With a dual zone storage environment that options for keeping a range of different wines are extended.

Winecooler

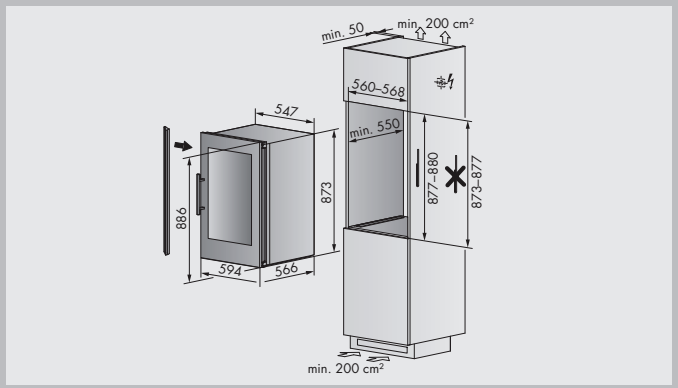
Winecooler SL

FutureLine Design
- Black Glass in Black or Stainless Steel style
- 87.4–88 cm tall

Practical features
- Total usable volume 149 litres
- Capacity at least 36 bottles (0.75 litres)
- Height-adjustable intermediate bottom for white / red wine
- Support grating chrome-plated with the V-ZUG design style
- 4 high-quality LED lights
- Switch for permanent internal illumination

Exclusive features
- HygienePlus
- Supercool function for fast cooling

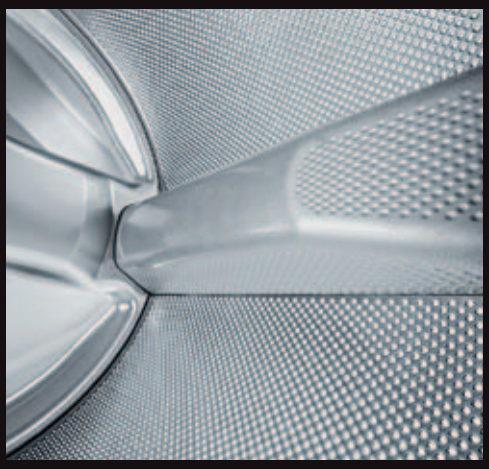
Sophisticated technology
- 0.72 kWh per 100-litre usable volume in 24 hours
- Setting range per zone from 5° to 18 °C
- 2 digital displays for the independent zones



Efficie

ncy

V-ZUG is an undisputed expert when it comes to water and so can use it particularly efficiently and in many different ways. The new Adora SLQ makes the water so soft you can trust it with your most delicate clothes (V-ZUG WetClean programme). And if you don't enjoy ironing (and you would be in good company!), another world first ensures that you are largely saved from this unappealing and time-consuming chore, the Steam Anti-Crease setting.



An innovative drum for unrivalled flow and gentleness

The V-ZUG Gentle Drum with a new microstructure is at the heart of the Adora. Almost 14,000 holes ensure the water penetrates your laundry while at the same time protecting it like never before. The new Gentle Fin with its extra smooth design looks after your laundry with extra care.

With our world first Vibration Absorbing System, vibrations have no chance

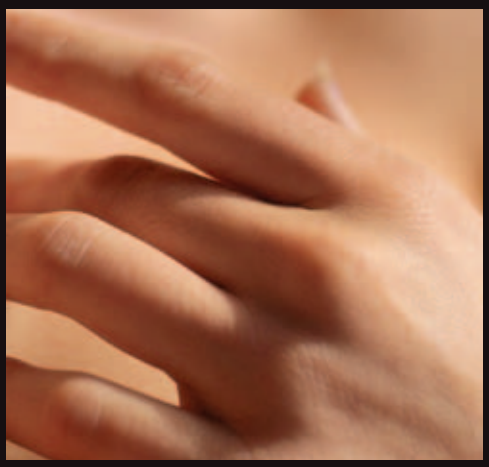
World first Vibration Absorbing System: The Adora actively levels out unbalanced loads while spinning. That means it runs particularly quietly and is extremely suitable for building into a flat or houses built to be air tight.

V-ZUG WetClean: The best sprinkling shower comes from V-ZUG

The power of water in its' gentlest form – so soft you can trust the Adora with even your most delicate clothes. It is equipped with a separate circulation circuit and sprinkles the laundry incomparably gently thanks to a special distribution nozzle. A world first in this category.

The Steam Anti-Crease programme replaces ironing

The Adora is the first washing machine to use steam to remove creases – and does it so well that in most cases ironing is unnecessary. What a relief!



The world first Anti-Mite setting helps those with allergies to breathe more easily

Dust mites are hard to shift. But none will survive the Anti-Mite setting. And because many people have extra sensitive skin, the Adora also provides a special Skin Kind setting.

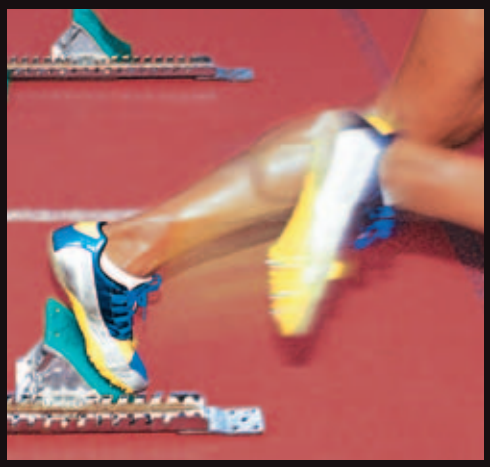
The rinse water cleanliness sensor shortens the rinse cycle

The Adora constantly monitors the cleanliness of the rinse water and recognises when the laundry has been sufficiently rinsed. This brings two advantages: a perfect washing result and up to 30 % reduction in water consumption.

The Fabric Type programme

for the correct fabric choice

Just press the Fabric Type key and a wide range of fabrics will appear. Is it baby clothes, jeans, down-filled items or leisurewear? Or is it time for the curtains again? The new Adora SLQ has the right programme every time. It is particularly beneficial for babies and small children. The new Baby Clothes setting offers a totally hygienic cleaning and rinsing cycle. Microbiological experiments in the Veritas laboratory confirm its effectiveness.



The super-fast Sport programme

for your everyday laundry

When you are in a hurry or don't want to be without your favourite item of clothing for too long, the super-fast Sport programmes at 40 °C and 60 °C are both right for you. In just 34 minutes (40 °C Sport) or 48 minutes (60 °C Sport) your everyday laundry will be perfectly clean again. Both Sport programmes use very little water or energy and so protect the environment as well as your laundry.

Washing machine product comparison

	Adora SLQ	Adora S
Design	Front-loading	Front-loading
Load capacity	8 kg	8 kg
Drum volume	60 litres	60 litres
Comfort drawer (as accessory)	✓	✓
World firsts		
V-ZUG Gentle Drum/number of tiny holes	14 000	14 000
Steam Anti-Crease setting	✓	✓
Anti-Mite setting	✓	✓
Vibration Absorbing System (VAS)	✓	✓
Basic programmes		
Boil wash / Coloureds 20 – 95 °C	✓	✓
Cold wash < 20 °C	✓	✓
Sprint / Sport programme 60 °C (36 minutes)	✓	✓
Sprint / Sport programme 40 °C (29 minutes)	✓	✓
Wool 30 °C	✓	✓
Handwash 20 °C	✓	✓
WetClean programme (for cashmere)	✓	
Additional settings		
Gentle key	✓	✓
Pre-wash	✓	✓
Skin Kind setting	✓	✓
Choice of soiling level	✓	
Soak	✓	✓
Conditioning / Starching / Waterproofing	✓	✓
Soap wash / Bio wash	✓	✓
Night save programme (with even lower energy consumption)	✓	✓
Exclusive programme		
Fabric choice programme for 7 kinds of fabric	✓	
Display / Operation		
Clear text display	✓	
Tip and go operation	✓	✓
Pivoting control panel	✓	✓
Up to 24 hour start delay	✓	✓
Programme status and time remaining display	✓	✓
Temperature programmable from 20 – 95 °C in 5 °C steps	✓	✓
180 ° door opening arc	✓	✓
Loading porthole diameter	35 cm	35 cm
Technology and safety		
Spin speed	400–1600	400–1500
Foam monitoring	✓	✓
Child proof lock	✓	✓
Leak protection	✓	✓
Inlet hose with AquaStop	✓	✓
Cleanliness sensor	✓	
Environment		
TOP ECO	✓	✓
Energy efficiency	A+	A+
Cleaning effectiveness	A	A
Drying effectiveness	A	A
Automatic energy-saving standby (0 Watt)	✓	✓

Adora SLQ

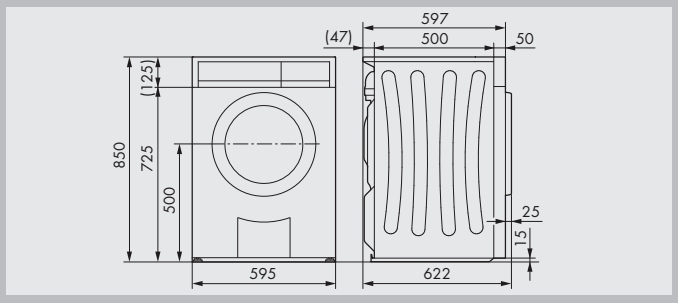
Design
- Stainless Steel, 8 kg (WA-ASLQZ-c)
- Can be built in or stand-alone

Practical features
- 9 basic programmes
- 8 additional programmes
- Fabric choice programme for jeans, shirts, silk, leisurewear, baby clothes, fluffing, duvets

Sophisticated technology
- V-ZUG Gentle Drum with 14 000 tiny holes
- Vibration Absorbing System (VAS)
- Part-load auto-save
- Precise cleanliness sensor

Exclusive features
- Sprint / Sport programmes
- Anti-Mite setting
- Anti-Crease setting
- WetClean

Operation / safety
- Clear text display with tip and go
- 24 hour timer delay
- Child proof lock
- Aqua Stop



Adora S

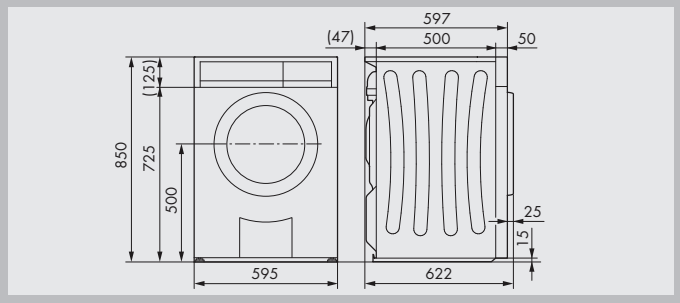
Design
- Stainless Steel, 8 kg (WA-ASZ-c)
- Can be built in or stand-alone

Practical features
- 9 basic programmes
- 7 additional programmes

Sophisticated technology
- V-ZUG Gentle Drum with 14 000 tiny holes
- Vibration Absorbing System (VAS)
- Part-load auto-save

Exclusive features
- Sprint / Sport programmes
- Anti-Mite setting
- Anti-Crease setting

Operation / safety
- Digital display
- 24 hour timer delay
- Child proof lock
- Aqua Stop



Use up to 45 % less energy with the Adora heat-pump dryer – Europes' most energy efficient appliance according to Top Ten

The new Adora heat-pump dryer also shines for its low energy consumption. Washing and drying account for around 22 % of a household's energy consumption. Now nothing is simpler than lowering this proportion considerably, because the new Adora heat-pump dryer uses up to 45 % less energy than a traditional dryer.

Mission accomplished in 90 minutes at top speed

Thanks to the finest Swiss technology and meticulous development from V-ZUG the new Adora heat-pump dryer achieves times which up until now only traditional dryers with high energy consumption could manage. Now it is possible to protect the environment to the highest degree and still get your laundry dry quickly.

As gentle as your hands

The new heat-pump dryer is also suitable for drying delicate, sensitive fabrics. Because no heating is required the Supersaver even dries wool and silk particularly gently at low temperatures. Fabric softener is often used to get fluffy laundry. Why pollute the environment in that way? Your budget and the environment will benefit from you using an Adora dryer, and so will you and your children with its unbelievably soft washing without the need for fabric softener. Happy cuddling!

Washer and dryer – the combination of your choice

The new, intelligent washer-dryer unit is V-ZUG's best selling format – but that is just one of many options. The new Adora washing machines and tumble dryers can easily be combined to suit your individual requirements, whether it is a matter of size, features or location. There is the option to stack the two products or have them sitting side by side. Both appliances can be drained using the same waste pipe.

Heat pump dryers product comparison

	Adora TSL WP	Adora TL WP
Design	Heat pump dryer	Heat pump dryer
Load capacity	6 kg	6 kg
Drum volume	103 Liter	103 Liter
Comfort drawer (as accessory)	✓	✓
Basic programmes		
Extra dry	✓	✓
Standard dry	90 minutes	120 minutes
Damp, ready to iron	✓	✓
Damp	✓	✓
Wool	✓	✓
WetClean programme (for cashmere)	✓	
Additional settings		
Gentle	✓	✓
Anti-Crease	✓	✓
Timed drying (10-90 minutes)	✓	✓
Extra soft	✓	
Exclusive programmes		
Fabric choice programme	for 7 kinds of fabric	for 5 kinds of fabric
Display / Operation		
Clear text display	✓	
Tip and go	✓	
Pivoting control panel	✓	✓
Up to 24 hour start delay	✓	✓
Programme status and time remaining display	✓	✓
180° door opening arc	✓	✓
Loading porthole ⌀ 42 cm	✓	✓
Technology and safety		
Reversing Gentle Drum	✓	✓
Direct drain of condensed water (no tank)	✓	✓
Temperature monitoring	✓	✓
Child proof lock	✓	✓
Electronically monitored double sieve innovation	✓	✓
Environment		
TOP ECO	✓	✓
Energy efficiency	A	A
Automatic energy-saving standby (0 Watt)	✓	✓

Adora TSL WP

Design
- Stainless Steel (WT-ATSLWPZ-c)

Practical features
- 7 basic programmes
- 4 additional settings
- Fabric choice programme for jeans, shirts, silk, leisurewear, baby clothes, fluffing, down-filled items

Sophisticated technology
- Reversing Gentle Drum
- Direct drain of condensed water
- Automatic residual moisture checking
- Integrated heat pump

Operation / safety
- Clear text display with Tip and go
- Pivoting control panel
- 24 hour timer delay
- Child proof lock

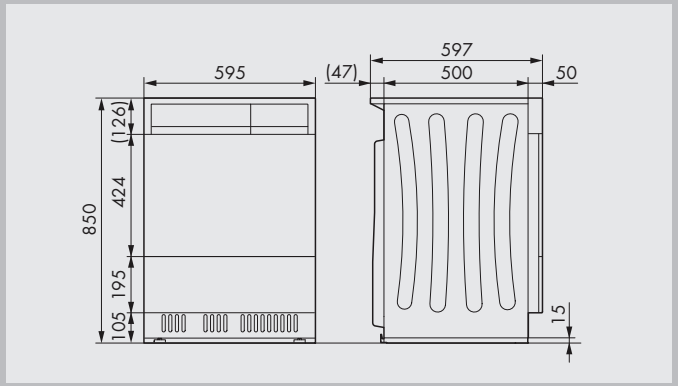
Adora TL WP

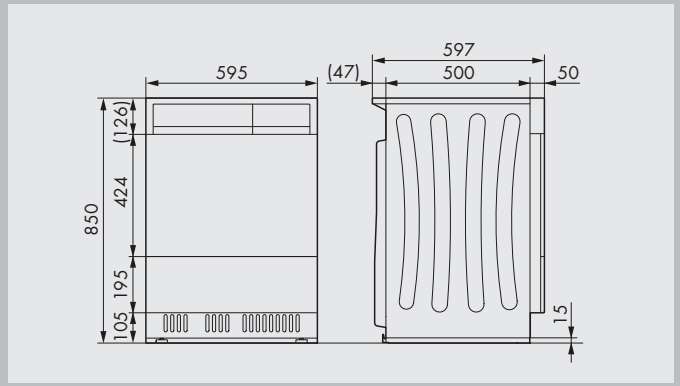
Design
- Stainless Steel (WT-ATLWPZ-c)

Practical features
- 6 basic programmes
- 3 additional settings
- Fabric choice programme for jeans, shirts, silk, leisurewear, down-filled items

Sophisticated technology
- Reversing Gentle Drum
- Direct drain of condensed water
- Automatic residual moisture checking
- Integrated heat pump

Operation / safety
- Digital display
- Pivoting control panel
- 24 hour timer delay
- Child proof lock





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